

# Louis

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **5.8**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row)	1 kg (27%)	79 %	4
Grain	Pale Malt (2 Row)	1 kg (27%)	80 %	6
Grain	Wiedeński	1 kg (27%)	79 %	10
Grain	Carabelge	0.25 kg (6.8%)	80 %	30
Grain	Płatki owsiane	0.25 kg (6.8%)	85 %	3
Sugar	cukier kandyzowany biały	0.2 kg (5.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Galaxy	10 g	30 min	15 %
Aroma (end of boil)	Galaxy	10 g	10 min	15 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	3 g	Mash	---
Water Agent	kwask mlekowy 80%	2 g	Mash	---
Water Agent	gips	5 g	Mash	---