

MULTIGRAIN SAISON

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (50%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (16.7%) | 83 % | 5 |
| Grain | Viking Oat Malt | 0.5 kg (8.3%) | 58 % | 3 |
| Grain | Unmalted Rye | 1 kg (16.7%) | 77 % | 10 |
| Sugar | Sugar | 0.5 kg (8.3%) | 98 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Perle | 20 g | 10 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------------|
| SafAle™ BE-134 | Ale | Dry | 11.5 g | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 0.27 g | Boil | 10 min |