

saïson wlp 648

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **5.7**
- Style **Saïson**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.3 kg (46.9%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Pilsen | 2 kg (40.8%) | 80.5 % | 4 |
| Grain | Strzegom Wiedeński | 0.3 kg (6.1%) | 79 % | 10 |
| Grain | Aromatic Malt | 0.2 kg (4.1%) | 78 % | 51 |
| Sugar | Brown Sugar, Dark | 0.1 kg (2%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 8 g | 60 min | 13.2 % |
| Boil | Simcoe | 32 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|---------|------------|
| wlp648 | Ale | Liquid | 1000 ml | wlp |