

Sebulba

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (59.3%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (22.2%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Whirlpool | Nelson Sauvín | 40 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|---------------|
| Wyeast - Brettanomyces bruxellensis | Ale | Slant | 50 ml | Wyeast Labs |
| WLP645 - Brettanomyces clausenii | Ale | Slant | 50 ml | White Labs |
| Saison Brett Blend | Ale | Slant | 100 ml | The Yeast Bay |