

Trois Vrai wlp590 saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **10.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (41.6%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.8 kg (24.9%) | 80 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (13.9%) | 83 % | 5 |
| Grain | Carabelge | 1 kg (13.9%) | 80 % | 30 |
| Grain | Caraaroma | 0.27 kg (3.7%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (2.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Galaxy | 10 g | 60 min | 15 % |
| Aroma (end of boil) | Galaxy | 20 g | 10 min | 15 % |
| Aroma (end of boil) | Galaxy | 20 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| wlp590 | Ale | Liquid | 1000 ml | --- |
| sach trois vrai | Ale | Liquid | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|--------|
| Spice | skórka z pomarańczy | 50 g | Boil | 10 min |
| Spice | curacao | 10 g | Boil | 10 min |

Notes

- 2/3 warki wlp590
1/3 warki trois vrai
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