

# BrewDog Electric India

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4.5**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **1 min** at **80C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Liquid Extract	Miód Facelia	0.1 kg (1.8%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	7.4 %
Boil	Nelson Sauvín	15 g	30 min	11.4 %
Boil	Amarillo	15 g	30 min	7.4 %
Aroma (end of boil)	Nelson Sauvín	35 g	0 min	11.4 %
Aroma (end of boil)	Amarillo	20 g	0 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	30 min