

# Lady in Colours 2024

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 2 kg (83.3%)  | 85 %  | 7   |
| Grain | Weyermann - Light Munich Malt | 0.2 kg (8.3%) | 82 %  | 14  |
| Grain | Weyermann - Wheat Malt        | 0.2 kg (8.3%) | 85 %  | 5   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Amarillo      | 2.5 g  | 60 min | 9.5 %      |
| Boil    | Nelson Sauvín | 2.5 g  | 40 min | 11 %       |
| Boil    | Amarillo      | 2.5 g  | 40 min | 9.5 %      |
| Boil    | Nelson Sauvín | 2.5 g  | 30 min | 11 %       |
| Boil    | Nelson Sauvín | 10 g   | 10 min | 11 %       |
| Boil    | Amarillo      | 10 g   | 10 min | 9.5 %      |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale  | Dry  | 10 g   | Danstar    |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Flavor | kolendra | 6 g    | Boil    | 15 min |