

Lady in Colours...3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **4.7**
- Style **Saison**

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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (88.9%)	85 %	7
Grain	Weyermann - Light Munich Malt	0.2 kg (4.4%)	82 %	14
Grain	Weyermann - Wheat Malt	0.3 kg (6.7%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Nelson Sauvin	5 g	40 min	11 %
Boil	Amarillo	5 g	40 min	9.5 %
Boil	Nelson Sauvin	5 g	30 min	11 %
Boil	Nelson Sauvin	20 g	10 min	11 %
Boil	Amarillo	20 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	10 g	Boil	15 min