

# MULTIGRAIN SAISON

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **3.9**
- 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 **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Viking Oat Malt	0.5 kg (8.3%)	58 %	3
Grain	Unmalted Rye	1 kg (16.7%)	77 %	10
Sugar	Sugar	0.5 kg (8.3%)	98 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Aroma (end of boil)	Perle	20 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle™ BE-134	Ale	Dry	11.5 g	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.27 g	Boil	10 min