

# Nail tafelbier

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- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **27**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **71.1 C**, Time **60 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **79.6C**
- Add grains
- Keep mash **60 min** at **71.1C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Vienna Malt                | 1.93 kg (85%) | 78 %  | 8   |
| Grain | Caramel/Crystal Malt - 40L | 0.34 kg (15%) | 74 %  | 79  |

## Hops

| Use for | Name   | Amount  | Time   | Alpha acid |
|---------|--------|---------|--------|------------|
| Boil    | Nugget | 8.5 g   | 60 min | 13 %       |
| Boil    | Mosaic | 14.17 g | 15 min | 10 %       |

## Yeasts

| Name                   | Type | Form   | Amount  | Laboratory  |
|------------------------|------|--------|---------|-------------|
| Wyeast - french saison | Ale  | Liquid | 29.6 ml | Wyeast Labs |

## Extras

| Type    | Name       | Amount  | Use for | Time   |
|---------|------------|---------|---------|--------|
| Finning | whirlflock | 28.35 g | Boil    | 10 min |