

# Richelieu

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **10**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.7 kg (58.7%)	81 %	5
Grain	Strzegom Wiedeński	0.7 kg (15.2%)	79 %	10
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Weyermann pszeniczny jasny	0.7 kg (15.2%)	80 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (2.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	15 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	glukoza	300 g	Boil	5 min
Spice	kolendra	20 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min