

# Sencha Saison wjp 590

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **9.3**
- 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 **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt         | 4 kg (75.5%)  | 82 %  | 4   |
| Grain | Viking Vienna Malt          | 0.5 kg (9.4%) | 79 %  | 7   |
| Grain | Viking Wheat Malt           | 0.5 kg (9.4%) | 83 %  | 5   |
| Grain | Briess - Extra Special Malt | 0.3 kg (5.7%) | 73 %  | 256 |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 10 g   | 60 min | 10 %       |
| Aroma (end of boil) | Mosaic | 15 g   | 15 min | 10 %       |
| Aroma (end of boil) | Mosaic | 15 g   | 5 min  | 10 %       |
| Whirlpool           | Mosaic | 10 g   | 0 min  | 10 %       |

## Yeasts

| Name                  | Type | Form  | Amount  | Laboratory |
|-----------------------|------|-------|---------|------------|
| French saison wlp 590 | Ale  | Slant | 1000 ml | white labs |

## Extras

| Type  | Name                  | Amount | Use for | Time   |
|-------|-----------------------|--------|---------|--------|
| Spice | sencha<br>brzoskwiowa | 40 g   | Boil    | 15 min |