

MULTIGRAIN SAISON

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **4.2**
- 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 **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (49.2%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Viking Oat Malt	0.5 kg (7.7%)	58 %	3
Grain	Unmalted Rye	1.3 kg (20%)	70 %	10
Sugar	Sugar	0.5 kg (7.7%)	98 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	27 g	60 min	11.2 %
Aroma (end of boil)	Iubelski	20 g	10 min	3.8 %

Yeasts

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

Extras

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