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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	sencha brzoskwiniowa	40 g	Boil	15 min