

Grisette

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Eraclea Weyermann	3.1 kg (79.5%)	80.5 %	4
Grain	Weyermann pszeniczny jasny	0.6 kg (15.4%)	80 %	6
Grain	Płatki owsiane	0.2 kg (5.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5 %
Boil	Hallertau Tradition	15 g	15 min	5 %
Aroma (end of boil)	Hallertau Tradition	15 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis