

# 0101

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (33.3%)	80 %	7
Grain	Briess - Pilsen Malt	1.5 kg (33.3%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (22.2%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (11.1%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	60 min	13.2 %
Boil	Simcoe	13 g	15 min	13.2 %
Boil	Simcoe	14 g	5 min	13.2 %
Whirlpool	Simcoe	75 g	0 min	13.2 %
Dry Hop	Simcoe	60 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar