

Biafas

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **5.1**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (100%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	60 min	11 %
Boil	Nelson Sauvín	10 g	30 min	11 %
Boil	Nelson Sauvín	10 g	15 min	11 %
Whirlpool	Nelson Sauvín	10 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's