

FAGLC

- Gravity **24 BLG**
- ABV **11 %**
- IBU **30**
- SRM **6.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **69 C**, Time **75 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	7 kg (100%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade PL	200 g	10 min	5.2 %
Boil	Chinook	50 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	100 ml	White Labs