

# FAGLC

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- 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 |