

# Grisette

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **3.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1000 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **1219 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **600 liter(s)**
- Total mash volume **800 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **600 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **819 liter(s)** of **76C** water or to achieve **1219 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	150 kg (75%)	81 %	4
Grain	Pszeniczny	10 kg (5%)	78.3 %	4
Grain	Oats, Flaked	30 kg (15%)	80 %	2
Grain	Weyermann - Vienna Malt	10 kg (5%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Bobek - szyszka	20 g	60 min	4.7 %
Boil	Styrian Bobek - szyszka	10 g	20 min	4.7 %
Boil	Styrian Bobek - szyszka	20 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	35 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min