

rabarbar39+19

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **8 %**
- Size with trub loss **68.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **84.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **68 C**, Time **65 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **65.8 liter(s)** of **76C** water or to achieve **84.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|------------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 6 kg (49.6%) | 81 % | 4 |
| Dry Extract | Briess DME - Golden Light | 1.8 kg (14.9%) | 95 % | 8 |
| Dry Extract | Briess DME - Bavarian Wheat | 1 kg (8.3%) | 95 % | 6 |
| Grain | Simpsons - Golden Naked Oats | 1 kg (8.3%) | 73 % | 20 |
| Grain | Briess - Munich Malt 10L | 2.3 kg (19%) | 77 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 50 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 15 min | 12 % |
| Whirlpool | Citra | 150 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protofloc | 10 g | Boil | 15 min |