

## 121 SB

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (55.6%)	80.5 %	2
Grain	Briess - Munich Malt 10L	1.1 kg (24.4%)	77 %	20
Grain	Briess - Wheat Malt, White	0.45 kg (10%)	85 %	5
Sugar	piloncillo	0.45 kg (10%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	28 g	60 min	7 %
Boil	saaz	43 g	30 min	3 %
Boil	kent gold	57 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Saison WLP 565	Ale	Liquid	10 ml	White Labs