

#24/3 Wild Grisette

- Gravity **12.6 BLG**
- ABV ---
- IBU **13**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (92%)	82 %	4
Grain	Oats, Flaked	0.2 kg (8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saison/Brettanomyces blend	Ale	Liquid	300 ml	The Yeast Bay

Notes

- 3rd batch of sour/wild series
24th overall
Yeast amount is written randomly.
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