

#28 - Grisette - Złote Kalesony

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (66.7%) | 79 % | 5 |
| Grain | Pszeniczny | 1.5 kg (33.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 50 min | 13.5 % |
| Boil | Smaragd | 15 g | 15 min | 3.9 % |
| Boil | Smaragd | 10 g | 0 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | Mangrove Jack's |