

# 0101

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt     | 1.5 kg (33.3%) | 80 %   | 7   |
| Grain | Briess - Pilsen Malt       | 1.5 kg (33.3%) | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 1 kg (22.2%)   | 85 %   | 5   |
| Grain | Wheat, Flaked              | 0.5 kg (11.1%) | 77 %   | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 13 g   | 60 min   | 13.2 %     |
| Boil      | Simcoe | 13 g   | 15 min   | 13.2 %     |
| Boil      | Simcoe | 14 g   | 5 min    | 13.2 %     |
| Whirlpool | Simcoe | 75 g   | 0 min    | 13.2 %     |
| Dry Hop   | Simcoe | 60 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 200 ml | Danstar    |