

## Bamber #3

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **6.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

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

### Mash step by step

- Heat up **36 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **36.7 liter(s)** of **76C** water or to achieve **60.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (58.3%)	82 %	4
Grain	Viking Munich Malt	5 kg (41.7%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	80 g	40 min	7 %
Boil	Puławski	40 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale be 134	Ale	Dry	11.5 g	Fermentis