

Grisette

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Słód pilznieński Eraclea Weyermann | 3.1 kg (79.5%) | 80.5 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (15.4%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (5.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |
| Boil | Hallertau Tradition | 15 g | 15 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 15 g | 1 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |