

# Saint - Tropez

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- Gravity **13.6 BLG**
- ABV ---
- IBU **28**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.7 kg (49.1%)	81 %	4
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Oats, Flaked	0.3 kg (5.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Monroe	50 g	5 day(s)	2.5 %
Boil	Barbe Rouge	10 g	20 min	6.6 %
Boil	Barbe Rouge	10 g	15 min	6.6 %
Boil	Barbe Rouge	10 g	10 min	6.6 %
Boil	Chinook	13 g	60 min	13 %
Boil	Barbe Rouge	10 g	5 min	6.6 %
Boil	Barbe Rouge	10 g	0 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	maliny	500 g	Secondary	2 day(s)