

Trois Vrai wlp590 saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **10.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.6%)	80 %	5
Grain	Strzegom Pilzneński	1.8 kg (24.9%)	80 %	4
Grain	Viking Wheat Malt	1 kg (13.9%)	83 %	5
Grain	Carabelge	1 kg (13.9%)	80 %	30
Grain	Caraaroma	0.27 kg (3.7%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.15 kg (2.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp590	Ale	Liquid	1000 ml	---
sach trois vrai	Ale	Liquid	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	skórka z pomarańczy	50 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min

Notes

- 2/3 warki wlp590
1/3 warki trois vrai
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