

saison wlp 648

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **5.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.3 kg (46.9%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	2 kg (40.8%)	80.5 %	4
Grain	Strzegom Wiedeński	0.3 kg (6.1%)	79 %	10
Grain	Aromatic Malt	0.2 kg (4.1%)	78 %	51
Sugar	Brown Sugar, Dark	0.1 kg (2%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8 g	60 min	13.2 %
Boil	Simcoe	32 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp648	Ale	Liquid	1000 ml	wlp