

Grisette

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **11**
- SRM **3**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

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

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (33.3%)	81 %	4
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Grain	Żytni	1 kg (33.3%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Slant	400 ml	Fermentis

Notes

- Dodać trochę kwasu mlekowego, tak żeby było delikatnie bardziej kwaskowe. Fermentować w temperaturze, nie aż tak wysokiej jak Saison, około 20C
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