

Sebulba

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (59.3%)	80 %	5
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Płatki owsiane	1.2 kg (22.2%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvignon	40 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Slant	50 ml	Wyeast Labs
WLP645 - Brettanomyces clausenii	Ale	Slant	50 ml	White Labs
Saison Brett Blend	Ale	Slant	100 ml	The Yeast Bay