

Beats Working Variant

an All Grain Saison by Matias

Fermentables

Amount	Fermentable	Use
3.0 kg	Bohemian Pilsner (DE)	Mash
1.0 kg	Rye (DE)	Mash
0.5 kg	Munich Type II	Mash
0.1 kg	Special B Malt	Mash

Hops

Amount	Hop	Time
20.0 g	Magnum (DE)	30 min
10.0 g	Magnum (DE)	10 min
20.0 g	Hallertauer Mittelfrüh (DE)	5 min
20.0 g	Hallertauer Mittelfrüh (DE)	4 days

Yeasts

Name	Lab/Product
Belgian Style Ale Yeast Blend	White Labs WLP575

Extras

Amount	Name	Time
1.0 ml	Protafloc	10.0 min

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	67.0 °C	90 min

Stats

Batch & Boil

Batch Size	Boil Time
20.0 L	60 min

Properties

OG	FG	IBU
1.054	1.012 ↑	24

ABV

5.4%

Color

8 SRM

Balance

Balanced