

## #042 Saison Red Wine Barrel Aged

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **9.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

### Steps

- Temp **65 C**, Time **105 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **105 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Viking Munich Malt	1 kg (14.5%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (7.2%)	83 %	5
Grain	Special B Malt	0.2 kg (2.9%)	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.9%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.7 %
Aroma (end of boil)	Styrian Golding	20 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Slant	400 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc T	1.25 g	Boil	10 min
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