

## 75. Saison

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt  | 2.6 kg (89.7%) | 80 %  | 5   |
| Adjunct | Pszenica niesłodowana | 0.2 kg (6.9%)  | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.1 kg (3.4%)  | 85 %  | 3   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Hallertau Blanc | 10 g   | 30 min | 11 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| WLP590 French Saison | Ale  | Slant | 140 ml | WLP        |

### Notes

- 09.11 - warzenie
- 10.11- 18 stopni zadane drozdze
- 11.11- 18-20 stopni
- 12.11- 22 -> dogrzewanie
- 13.11- 24
- 14.11 - 26 z rana, w nocy było na pewno więcej.

05.12 - zabutelkowane 2 wersje  
75 - bazowa, 4.5g/l ok 6l.  
75M - z kwiatami - 4.5g/l  
*Nov 13, 2018, 7:54 AM*