

# Baby Saison

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **3.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **60 C**, Time **10 min**
- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **63.6C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (85.1%)	81 %	4
Grain	Oats, Flaked	0.5 kg (10.6%)	80 %	2
Grain	Carabelge	0.2 kg (4.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	10 g	90 min	9.2 %
Boil	Mosaic	15 g	10 min	13.2 %
Boil	Amarillo	15 g	10 min	8.9 %
Aroma (end of boil)	Mosaic	35 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	35 g	0 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Slant	200 ml	White Labs