

Forest Saison

- Gravity **10 BLG**
- ABV **4 %**
- IBU **43**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **61 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **20 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (50.6%)	81 %	6
Grain	BESTMALZ - Best Pilsen	1 kg (25.3%)	80.5 %	4
Grain	Weyermann - Rye Malt	0.5 kg (12.7%)	85 %	7
Grain	BESTMALZ - Best Wheat Malt	0.45 kg (11.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	10 %
Boil	Sorachi Ace	20 g	15 min	9 %
Aroma (end of boil)	Citra	20 g	0 min	10 %
Aroma (end of boil)	Sorachi Ace	30 g	0 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Wystadzanie przez gałęzie świerku	1500 g	Mash	0 min