

Harvest Ale Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **9.6**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner malt Muntons	5 kg (72.5%)	82 %	3
Grain	Biscuit Malt CHATEAU	0.5 kg (7.2%)	79 %	50
Grain	Crystal Malt CHATEAU	0.5 kg (7.2%)	72 %	150
Grain	Carabelge Weyermanns	0.5 kg (7.2%)	80 %	30
Grain	Oats, Flaked	0.4 kg (5.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles Leaf 100g harvest	30 g	60 min	6.4 %
Boil	Hallertauer Hersbrucker Leaf	10 g	60 min	3.2 %
Boil	Hallertauer Hersbrucker Leaf	10 g	30 min	3.2 %
Boil	Saaz (USA) pellets Harvest	10 g	5 min	3.6 %

Dry Hop	Hallertauer Hersbrucker Leaf	30 g	7 day(s)	3.2 %
Dry Hop	Fuggles Leaf 100g harvest	30 g	5 day(s)	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	20 ml	---

Extras

Type	Name	Amount	Use for	Time
Herb	kardamon	5 g	Boil	15 min
Flavor	Curacao Orange Peel	25 g	Boil	5 min

Notes

- wysladzanie woda 76 st C
Ph 6,93 wody
twardosc 100ppm
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