

## New Classic Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **33.5 liter(s)**

### Steps

- Temp **62 C**, Time **90 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **28.3 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (87%)	81 %	4
Grain	Płatki pszeniczne	0.15 kg (2.8%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3
Grain	Biscuit Malt	0.1 kg (1.9%)	79 %	50
Sugar	Demerara Sugar	0.25 kg (4.6%)	100 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	15 g	90 min	4 %
First Wort	Mosaic	10 g	90 min	10.4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Mosaic	5 g	30 min	10.4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Boil	Mosaic	5 g	5 min	10.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP565 - Belgian Saison I Yeast	Ale	Liquid	120 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	3 g	Boil	15 min