

New England Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Whirlpool	Waimea	50 g	20 min	17 %
Dry Hop	Moutere	100 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Farmhouse	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaCl2	5 g	Mash	60 min

Fining	Whirlfloc-T	2.5 g	Boil	10 min
--------	-------------	-------	------	--------