

# Pine Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **6.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	3.2 kg (74.4%)	81 %	6
Grain	Strzegom Wiedeński	0.5 kg (11.6%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3
Grain	Cara	0.1 kg (2.3%)	74 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat PH 2019	20 g	15 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	4 g	Mash	60 min
Water Agent	gips	2 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min

Flavor	pączki sosnowe suszone	20 g	Boil	10 min
Flavor	pączki sosnowe suszone	30 g	Secondary	5 day(s)