

## Saison 16

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- Gravity **15.9 BLG**
- ABV ---
- IBU **33**
- SRM **6.4**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3 kg (53.6%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I  | 1 kg (17.9%)  | 79 %  | 16  |
| Grain | Strzegom Pszeniczny         | 1 kg (17.9%)  | 81 %  | 6   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 %  | 6   |
| Sugar | glukoz                      | 0.5 kg (8.9%) | --- % | --- |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | English Golding | 40 g   | 35 min | 4.8 %      |
| Aroma (end of boil) | English Golding | 30 g   | 80 min | 4.8 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |