

Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

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

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Wheat Blanc - Castle Malting | 2.5 kg (46.3%) | 81 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (37%) | 80 % | 4 |
| Grain | Weyermann - Vienna Malt | 0.5 kg (9.3%) | 81 % | 8 |
| Grain | Rye, Flaked | 0.4 kg (7.4%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 10 % |
| Boil | Perle | 15 g | 20 min | 7 % |
| Boil | Hallertau Mittelfruh | 15 g | 0 min | 3.1 % |
| Boil | Hallertau Spalt Select | 15 g | 0 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| OYL-500 Saisonstein's Monster | Ale | Slant | 200 ml | Omega Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaSO4 | 5 g | Mash | 60 min |