

## Saison 2.0

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **5.9**
- 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 **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (63.3%)	81 %	4
Grain	Monachijski	0.5 kg (12.7%)	80 %	16
Grain	Pszeniczny	0.5 kg (12.7%)	85 %	4
Grain	Cara Fawcett	0.2 kg (5.1%)	72 %	30
Sugar	Candi Sugar, Clear	0.25 kg (6.3%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	30 min	5.8 %
Aroma (end of boil)	Challenger	25 g	0 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Liquid	1000 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	3 g	Mash	60 min
Water Agent	soda oczyszczona	2.5 g	Mash	60 min