

Saison 3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **2.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	2.7 kg (81.8%)	81 %	3
Grain	Weizenmalz Best	0.3 kg (9.1%)	82 %	4
Sugar	Sugar, Table (Sucrose)	0.3 kg (9.1%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.7 %
Boil	Lublin (Lubelski)	15 g	5 min	3 %
Boil	Saaz (Czech Republic)	15 g	5 min	3.8 %
Boil	East Kent Goldings	15 g	5 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Slant	300 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Herb	pomaranca	20 g	Boil	10 min
Spice	koriander	5 g	Boil	5 min