

## Saison 5

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (81.1%)	81 %	3
Grain	Sauermalz	0.2 kg (5.4%)	82 %	4
Grain	Caramunich II Best	0.1 kg (2.7%)	73 %	120
Grain	Cara aroma (red)	0.1 kg (2.7%)	78 %	50
Sugar	Sugar, Table (Sucrose)	0.3 kg (8.1%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	2 g	60 min	9.7 %
Boil	Perle	8 g	60 min	9.7 %
Boil	East Kent Goldings	5 g	60 min	5.7 %
Boil	East Kent Goldings	15 g	20 min	5.7 %
Boil	Lublin (Lubelski)	15 g	20 min	3 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.7 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Belle Saison	Ale	Slant	300 ml	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	pomarancza	10 g	Boil	3 min
Spice	koriander	10 g	Boil	3 min