

## Saison 7

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **34**
- SRM **5.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (50%)	81 %	3
Grain	Münchner Malz Best	1 kg (16.7%)	78 %	20
Grain	Weizenmalz Best	0.5 kg (8.3%)	82 %	4
Sugar	Sugar, Table (Sucrose)	0.5 kg (8.3%)	100 %	2
Adjunct	Pszenica niesłodowana	1 kg (16.7%)	75 %	3

### Hops

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

### 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	20 g	Boil	1 min
Spice	Ingwer	10 g	Boil	10 min
Spice	koriander	10 g	Boil	10 min