

# Saison

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.5 kg (10%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	8.8 %
Boil	Challenger	5 g	25 min	8.8 %
Boil	East Kent Goldings	20 g	15 min	5.4 %
Dry Hop	Challenger	15 g	7 day(s)	8.8 %
Dry Hop	East Kent Goldings	10 g	7 day(s)	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---