

## Saison by Dori

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **9.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	zakwaszający	0.1 kg (1.9%)	78 %	5
Sugar	cukier	0.2 kg (3.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	65 min	8.8 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min