

Saison III

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **15.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4.3 kg (66.2%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (15.4%) | 79 % | 7 |
| Grain | Viking Wheat Malt | 0.6 kg (9.2%) | 83 % | 5 |
| Grain | Special B Malt | 0.6 kg (9.2%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Pałacowy | 30 g | 60 min | 8.5 % |
| Aroma (end of boil) | Pałacowy | 35 g | 0 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP566 - Belgian Saison II Yeast | Ale | Liquid | 40 ml | White Labs |