

Saison LKPD

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **4.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **69 C**, Time **30 min**
- Temp **75 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **69C**
- Keep mash **30 min** at **75C**
- Keep mash **5 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | castlemalting - pils | 3 kg (75%) | 82 % | 3 |
| Grain | BESTMALZ - Best Heidelberg | 0.4 kg (10%) | 80.5 % | 3 |
| Grain | Simpsons - Caramalt Light | 0.25 kg (6.3%) | 76 % | 26 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (5%) | 79 % | 22 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (3.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | lunga | 12 g | 33 min | 9.4 % |
| Boil | Huell Melon | 15 g | 20 min | 6.6 % |
| Aroma (end of boil) | Huell Melon | 15 g | 10 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-----|-----|---------|---------|
| Danstar - Belle Saison | Ale | Dry | 14.38 g | Danstar |
|------------------------|-----|-----|---------|---------|