

# saïson wg D Chrapek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.6**
- Style **Saïson**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale  | 3 kg (50.8%)  | 79 %  | 6   |
| Grain | Strzegom Wiedeński | 1 kg (16.9%)  | 79 %  | 10  |
| Grain | Carared            | 0.4 kg (6.8%) | 75 %  | 39  |
| Grain | Pszeniczny         | 1 kg (16.9%)  | 85 %  | 4   |
| Grain | carabohemian       | 0.2 kg (3.4%) | 80 %  | 4   |
| Sugar | glukoza            | 0.3 kg (5.1%) | --- % | --- |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 60 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 0 min  | 4.5 %      |

## Yeasts

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

|                                 |     |        |        |            |
|---------------------------------|-----|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 200 ml | White Labs |
|---------------------------------|-----|--------|--------|------------|

### Extras

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