

## SAISON (WG VETTIS)

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **8.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód Pilzneński Viking   | 4 kg (63.5%)   | --- % | 3   |
| Grain | Monachijski              | 0.8 kg (12.7%) | 80 %  | 16  |
| Grain | Słód Pszeniczny Viking   | 1 kg (15.9%)   | --- % | 4   |
| Grain | Słód Carahell Weyermann  | 0.2 kg (3.2%)  | --- % | 20  |
| Grain | Słód Caraamber Weyermann | 0.1 kg (1.6%)  | --- % | 60  |
| Grain | Słód Caraaroma Weyermann | 0.2 kg (3.2%)  | --- % | 300 |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 20 g   | 70 min | 10 %       |
| Boil                | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |

### Yeasts

| <b>Name</b>            | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------|-------------|-------------|---------------|-------------------|
| Danstar - Belle Saison | Ale         | Dry         | 11 g          | Danstar           |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Spice       | curacao     | 20 g          | Boil           | 20 min      |
| Spice       | curacao     | 10 g          | Boil           | 5 min       |