

# Saison WLP590 XJA436

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński  | 0.5 kg (10.2%) | 79 %   | 10  |
| Grain | Viking Wheat Malt   | 0.5 kg (10.2%) | 83 %   | 5   |
| Grain | Strzegom Pilzneński | 3.5 kg (71.7%) | 80 %   | 4   |
| Grain | Płatki owsiane      | 0.28 kg (5.7%) | 85 %   | 3   |
| Grain | Acid Malt           | 0.1 kg (2%)    | 58.7 % | 6   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | XJA436 | 5 g    | 60 min | 15.2 %     |
| Aroma (end of boil) | XJA436 | 15 g   | 10 min | 15.2 %     |
| Aroma (end of boil) | XJA436 | 30 g   | 0 min  | 15.2 %     |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP590 French Saison Ale Yeast | Ale  | Liquid | 35 ml  | WLP        |