

# PACIFIC SAISON

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **4.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (81.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Dekstrynowy	0.5 kg (9.4%)	80 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	7.5 %
Boil	Nelson Sauvín	20 g	20 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Spice	Aframom madagarskarski	4 g	Boil	10 min
Spice	Werbena cytrynowa	20 g	Boil	5 min