

SAISON # 3

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **3.9**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (88.9%)	81 %	5
Grain	Briess - Rye Malt	0.5 kg (11.1%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	20 min	11 %
Boil	Tomyski	60 g	1 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Witamina C	3 g	Bottling	---