

LEM | Saison (by Dori)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **10.1**
- 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 **24.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilzneński	2.7 kg (54%)	82 %	4
Grain	Viking Malt Wiedeński	0.8 kg (16%)	79 %	10
Grain	Pszeniczny	0.7 kg (14%)	85 %	4
Grain	Weyermann - Carahell	0.2 kg (4%)	77 %	26
Grain	Weyermann - Caraaroma	0.2 kg (4%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Sugar	Glukoza	0.3 kg (6%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3724 Belgian Saison Ale	Ale	Liquid	125 ml	Wyeast Labs