

Super Saison

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **71C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Rahr - Premium Pilsner Malt | 4.8 kg (73.8%) | 80 % | 3 |
| Grain | Monachijski | 0.8 kg (12.3%) | 80 % | 16 |
| Grain | Strzegom Pszeniczny | 0.4 kg (6.2%) | 81 % | 6 |
| Sugar | Corn Sugar (Dextrose) | 0.4 kg (6.2%) | 100 % | 0 |
| Grain | Biscuit Malt | 0.1 kg (1.5%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| First Wort | Marynka | 20 g | 90 min | 9.2 % |
| Boil | Cascade PL | 20 g | 20 min | 8 % |
| Boil | Cascade PL | 20 g | 10 min | 8 % |
| Aroma (end of boil) | Cascade PL | 20 g | 0 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| WLP566 - Belgian Saison II Yeast | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|-------|
| Spice | coriander | 5 g | Boil | 5 min |
| Spice | aframom | 5 g | Boil | 5 min |