

# Imperial Saison

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **42**
- SRM **7.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.7 kg (74%)	81 %	4
Grain	Colorado Honig	1 kg (13%)	75 %	6
Grain	Pszeniczny	0.4 kg (5.2%)	85 %	4
Grain	Abbey Castle	0.25 kg (3.2%)	80 %	45
Grain	Weyermann - Carapils	0.2 kg (2.6%)	78 %	4
Grain	Strzegom Monachijski typ II	0.15 kg (1.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Belle Saison	Ale	Slant	187.5 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5.25 g	Boil	10 min
Water Agent	Gips	3 g	Mash	60 min