

# Autumn Super Saison

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **5.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (46.3%)	81 %	4
Grain	Strzegom Pszeniczny	2 kg (37%)	81 %	6
Sugar	Corn Sugar (Dextrose)	0.5 kg (9.3%)	100 %	0
Grain	Aromatic Malt	0.2 kg (3.7%)	78 %	51
Grain	Weyermann - Carapils	0.2 kg (3.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	90 min	9.2 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	150 ml	---

## Notes

- Based on: <http://meekbrewingco.blogspot.com/2012/08/brewing-saison.html>  
*Sep 11, 2018, 2:14 PM*