

# Belgian Saison Lidl

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (84%)	81 %	4
Grain	Pszeniczny	0.35 kg (5.3%)	85 %	4
Grain	Abbey Castle	0.35 kg (5.3%)	80 %	30
Grain	Płatki owsiane	0.35 kg (5.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	32 g	60 min	11 %
Boil	Lublin (Lubelski)	50 g	5 min	3 %