

Dark Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **33.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

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

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 2 kg (70.9%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (10.6%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (7.1%) | 78 % | 4 |
| Grain | Jęczmień palony | 0.1 kg (3.5%) | 1 % | 1100 |
| Grain | Czekoladowy | 0.1 kg (3.5%) | 1 % | 1000 |
| Grain | Carafa III | 0.12 kg (4.3%) | 1 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| WLP566 - Belgian Saison II Yeast | Ale | Slant | 20 ml | White Labs |