

French Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **26.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **51 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **30 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **75C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (48.4%) | 82 % | 4 |
| Grain | Pszenica niesłodowana | 4 kg (48.4%) | 75 % | 3 |
| Grain | Weyermann - Carapils | 0.27 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | Magnum | 13.4 g | 60 min | 10.5 % |
| Whirlpool | Motueka | 50 g | 30 min | 8.3 % |
| Whirlpool | Nelson Sauvín 2020 | 100 g | 30 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| Wyeast - 3711 French Saison Ale | Ale | Liquid | 200 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------|--------|------|--------|
| Fining | Whirlfloc | 0.66 g | Boil | 15 min |
|--------|-----------|--------|------|--------|