

## Saison #11

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	3 kg (63.8%)	80 %	4
Grain	Viking Wiedeński	1 kg (21.3%)	79 %	8.5
Grain	Viking Przeniczny	0.4 kg (8.5%)	81 %	5
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Styrian Golding	20 g	15 min	2.8 %
Boil	Marynka	10 g	10 min	8.8 %
Aroma (end of boil)	Sterling	10 g	0 min	7.8 %
Aroma (end of boil)	Styrian Golding	10 g	0 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Belle Saison	Ale	Dry	11 g	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	15 min
Fining	whirlfloc	0.5 g	Boil	10 min