

# saïson

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.7**
- Style **Saïson**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (65.2%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 0.7 kg (15.2%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.6 kg (13%)   | 85 %  | 4   |
| Grain | Strzegom Bursztynowy | 0.3 kg (6.5%)  | 70 %  | 49  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |
| Boil    | Citra   | 25 g   | 5 min  | 12 %       |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| k-97 | Wheat | Slant | 100 ml | ---        |

## Extras

| Type  | Name             | Amount | Use for | Time   |
|-------|------------------|--------|---------|--------|
| Other | cukier trzcinowy | 400 g  | Boil    | 10 min |

|       |         |      |      |        |
|-------|---------|------|------|--------|
| Spice | curacao | 20 g | Boil | 10 min |
| Spice | kaffir  | 10 g | Boil | 10 min |