

# Saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **9.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (70.2%)	80 %	8
Grain	Caraaroma	0.1 kg (3.5%)	78 %	400
Grain	Pszeniczny	0.3 kg (10.5%)	85 %	4
Grain	Spelt orkiszowy Castle Malting	0.2 kg (7%)	75 %	4
Grain	Acid Malt	0.05 kg (1.8%)	58.7 %	6
Sugar	cukier kandyzowany	0.2 kg (7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	7.2 %
Boil	Saaz	10 g	20 min	3 %
Boil	Saaz	5 g	5 min	3 %

## Yeasts

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