

Saison

- Gravity **12.1 BLG**
- ABV ---
- IBU **49**
- SRM **6.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (50%)	81 %	5
Grain	Weyermann - Light Munich Malt	2 kg (33.3%)	82 %	14
Grain	Weyermann - Pale Wheat Malt	1 kg (16.7%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Equinox	20 g	30 min	13.1 %
Boil	Mosaic	30 g	5 min	10 %
Boil	Equinox	30 g	5 min	13.1 %
Dry Hop	Equinox	100 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - French Saison	Ale	Slant	100 ml	Wyeast Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	43 g	Boil	10 min
Flavor	Bitter Grapefruit peel	72 g	Boil	10 min
Fining	Irish Moss	5 g	Boil	15 min
Spice	Coriander Seeds	10 g	Boil	5 min