

Saison 2.1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	5 kg (62.5%)	81 %	3
Grain	Weizenmalz Best	0.5 kg (6.3%)	82 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (6.3%)	75 %	3
Grain	Dinkelmalz Best	0.3 kg (3.8%)	82 %	6
Grain	Roggenmalz	0.3 kg (3.8%)	84 %	7
Grain	Münchner Malz Best	0.3 kg (3.8%)	78 %	20
Grain	Wiener Malz Best	0.3 kg (3.8%)	80 %	8
Grain	Carahell Best	0.1 kg (1.3%)	75 %	30
Grain	Caramel Aroma Best	0.1 kg (1.3%)	--- %	50
Grain	Sauermalz	0.1 kg (1.3%)	--- %	4
Sugar	Sugar, Table (Sucrose)	0.5 kg (6.3%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Boil	Tradition	20 g	60 min	5.7 %

Boil	Saaz (Czech Republic)	20 g	60 min	3.8 %
Aroma (end of boil)	Amarillo	5 g	60 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Slant	300 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Herb	pomarancza	30 g	Boil	10 min
Spice	koriander	10 g	Boil	5 min