

## SAISON 2 od DORI v1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **10.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (55.1%) | 80 %  | 4   |
| Grain | Weyermann-Wiedeński | 1 kg (15.7%)   | 79 %  | 10  |
| Grain | Strzegom Pszeniczny | 1 kg (15.7%)   | 81 %  | 6   |
| Grain | Weyermnn-Carahell   | 0.25 kg (3.9%) | 77 %  | 26  |
| Grain | Weyermann-Caraaroma | 0.25 kg (3.9%) | 74 %  | 400 |
| Sugar | glukoza             | 0.35 kg (5.5%) | 85 %  | 0   |

### Hops

| Use for             | Name                    | Amount | Time   | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil                | East Kent Goldings 2020 | 20 g   | 60 min | 6.3 %      |
| Aroma (end of boil) | Chinook                 | 10 g   | 4 min  | 13 %       |
| Boil                | Lublin (Lubelski)       | 40 g   | 20 min | 5.7 %      |
| Aroma (end of boil) | East Kent Goldings 2020 | 10 g   | 4 min  | 6.3 %      |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 11 g   | ---        |
| starter                           |      |      |        |            |

### Extras

| Type   | Name                      | Amount | Use for | Time   |
|--------|---------------------------|--------|---------|--------|
| Flavor | skórka suszona pomaranczy | 40 g   | Boil    | 10 min |
| Flavor | Glukoza                   | 350 g  | Boil    | 10 min |
| Fining | mech irlandzki            | 2 g    | Boil    | 10 min |