

Saison 3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **2.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best | 2.7 kg (81.8%) | 81 % | 3 |
| Grain | Weizenmalz Best | 0.3 kg (9.1%) | 82 % | 4 |
| Sugar | Sugar, Table (Sucrose) | 0.3 kg (9.1%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.7 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 3 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 3.8 % |
| Boil | East Kent Goldings | 15 g | 5 min | 5.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|---------|--------|
| Herb | pomaranicza | 20 g | Boil | 10 min |
| Spice | koriander | 5 g | Boil | 5 min |