

## Saison 52

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- Gravity **14.8 BLG**
- ABV ---
- IBU **38**
- SRM **14.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (51.9%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (15.4%)	79 %	10
Grain	Pszeniczny	0.7 kg (13.5%)	85 %	4
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6
Sugar	cukier ciemny	0.3 kg (5.8%)	100 %	---
Grain	Biscuit	0.2 kg (3.8%)	77 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Saison	Ale	Liquid	125 ml	Wyeast Labs
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