

## Saison 6

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best      | 2.2 kg (48.9%) | 81 %  | 3   |
| Grain | Wiener Malz Best       | 1 kg (22.2%)   | 80 %  | 8   |
| Grain | Pszenica niesłodowana  | 0.5 kg (11.1%) | 75 %  | 3   |
| Sugar | Sugar, Table (Sucrose) | 0.3 kg (6.7%)  | 100 % | 2   |
| Grain | Oats, Flaked           | 0.5 kg (11.1%) | 80 %  | 2   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| First Wort          | Marynka               | 5 g    | 60 min | 9.1 %      |
| First Wort          | Perle                 | 5 g    | 60 min | 9.7 %      |
| Boil                | East Kent Goldings    | 30 g   | 20 min | 5.7 %      |
| Aroma (end of boil) | East Kent Goldings    | 10 g   | 5 min  | 5.7 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 5 min  | 4.5 %      |

### Yeasts

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

| <b>Name</b>            | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------|-------------|-------------|---------------|-------------------|
| Danstar - Belle Saison | Ale         | Slant       | 300 ml        | Danstar           |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Spice       | pomarancza  | 20 g          | Boil           | 1 min       |
| Spice       | koriander   | 15 g          | Boil           | 10 min      |