

Saison ala Dori x4

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **9.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (54.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (16.2%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.7 kg (14.1%) | 81 % | 6 |
| Grain | Carahell | 0.2 kg (4%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (4%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |
| Sugar | Cane (Beet) Sugar | 0.25 kg (5.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 65 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.3 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------------|-------------|---------------|-------------------|
| Danstar - Belle Saison | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | curacao | 20 g | Boil | 20 min |