

# Saison Simple

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **8.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **70C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2 kg (65%)      | 80 %  | 5   |
| Grain | Strzegom Pszeniczny         | 0.5 kg (16.3%)  | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (16.3%)  | 79 %  | 22  |
| Grain | Caraaroma                   | 0.075 kg (2.4%) | 78 %  | 400 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 10 g   | 60 min | 8 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 11.5 g | Fermentis  |