

## Saison vol 1.0

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **6.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	4.1 kg (75.2%)	79 %	4
Grain	carmel wheat malt	0.45 kg (8.3%)	85 %	46
Grain	Munich Malt	0.45 kg (8.3%)	80 %	18
Grain	Wheat Malt	0.45 kg (8.3%)	85 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	28 g	60 min	3.75 %
Boil	Saaz (USA)	28 g	20 min	3.75 %
Boil	Saaz (USA)	28 g	5 min	3.75 %

### Yeasts

Name	Type	Form	Amount	Laboratory
3724	Ale	Liquid	120 ml	yeast

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	45 min