

# Seza

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **10.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **60 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **66.1C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (28.6%)	82 %	4
Grain	Cara Gold	1 kg (14.3%)	75 %	120
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	10 g	60 min	13.5 %
Boil	Callista	7 g	60 min	3.9 %
Boil	Pekko	10 g	30 min	13.5 %
Boil	Callista	7 g	30 min	3.9 %
Boil	Pekko	10 g	0 min	13.5 %
Boil	Callista	10 g	0 min	3.9 %
Boil	Palisade	10 g	0 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M29 French Saison	Ale	Dry	12.5 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Herb	rozmaryn	6.25 g	Secondary	7 day(s)