

## 104. Saison ala DuPont, 105. Oslo 13stka 106. Mad Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **2.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **63 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **79.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **46.5 liter(s)**

### Steps

- Temp **60 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **90 min** at **60C**
- Keep mash **1 min** at **76C**
- Sparge using **63.2 liter(s)** of **76C** water or to achieve **79.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 14 kg (93.3%) | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 1 kg (6.7%)   | 85 %   | 5   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Iunga     | 60 g   | 60 min | 11 %       |
| Boil    | Hallertau | 100 g  | 10 min | 4.5 %      |

### Yeasts

| Name                            | Type  | Form   | Amount  | Laboratory |
|---------------------------------|-------|--------|---------|------------|
| Oslo                            | Lager | Liquid | 1000 ml | Bootleg    |
| WLP565 - Belgian Saison I Yeast | Ale   | Liquid | 1000 ml | White Labs |
| MadSaison                       | Ale   | Liquid | 1000 ml | Bootleg    |

### Notes

- Zgodnie z planem 3 wiadra
  1. Wlp 565
  2. Oslo
  3. MadSaison i wlp565Fermentacja od 24 C do 35C w 10 dni.

19.06 1 i 2 ida w butelki a 3 niech dziczeje do konca lipca  
*Jun 19, 2020, 1:58 PM*