

## 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*