

## Baby Saison II

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **5.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **34.4 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **29.1 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4 kg (75.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Grain	Strzegom Żytńi	0.5 kg (9.4%)	85 %	8
Grain	Aromatic Malt	0.3 kg (5.7%)	78 %	51

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	90 min	9.2 %
Boil	Sybilla	15 g	5 min	7 %
Boil	Summit	15 g	5 min	17 %
Aroma (end of boil)	Sybilla	15 g	0 min	7 %
Aroma (end of boil)	Summit	15 g	0 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP566 - Belgian Saison II Yeast	Ale	Liquid	100 ml	White Labs
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