

BELGIAN SAISON PINTA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (79.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.9%) | 85 % | 4 |
| Grain | Monachijski | 0.8 kg (12.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 6.1 % |
| Boil | Challenger | 20 g | 20 min | 6.1 % |
| Aroma (end of boil) | Fuggles | 20 g | 1 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|-----------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 928.27 ml | White Labs |