

# Classic Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (76.3%)	81 %	4
Grain	Malteurop Wiedeński	0.6 kg (12.4%)	79 %	8
Grain	Malteurop Pszeniczny	0.3 kg (6.2%)	81 %	6
Sugar	Candi Sugar, Clear	0.25 kg (5.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	15 g	80 min	12.1 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	120 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	3 g	Boil	15 min
Spice	kolendra indyjska	8 g	Boil	15 min
Spice	orange peels	50 g	Boil	15 min