

# dilksaison

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **5.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (38.9%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (38.9%)	79 %	13.5
Grain	Strzegom Pszeniczny	0.5 kg (19.5%)	81 %	5
Grain	Abbey Malt Weyermann	0.07 kg (2.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	relax	15 g	5 day(s)	1 %
Boil	Chinook	7.5 g	25 min	13.9 %
Boil	Chinook	7.5 g	5 min	13.9 %
Boil	Tettnang	15 g	50 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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belgian saison B16 suche	Lager	Dry	10 g	Bulldog
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	10 min