

# Forest Saison

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **43**
- SRM **3.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **61 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **20 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Simpsons - Maris Otter     | 2 kg (50.6%)    | 81 %   | 6   |
| Grain | BESTMALZ - Best Pilsen     | 1 kg (25.3%)    | 80.5 % | 4   |
| Grain | Weyermann - Rye Malt       | 0.5 kg (12.7%)  | 85 %   | 7   |
| Grain | BESTMALZ - Best Wheat Malt | 0.45 kg (11.4%) | 82 %   | 4   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Citra       | 30 g   | 60 min | 10 %       |
| Boil                | Sorachi Ace | 20 g   | 15 min | 9 %        |
| Aroma (end of boil) | Citra       | 20 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Sorachi Ace | 30 g   | 0 min  | 9 %        |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Saison | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name                              | Amount | Use for | Time  |
|--------|-----------------------------------|--------|---------|-------|
| Flavor | Wystadzanie przez gałęzie świerku | 1500 g | Mash    | 0 min |