

# Happy Saison

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 %  | 10  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 20 g   | 60 min | 12 %       |
| Boil    | Tettnang | 30 g   | 10 min | 4 %        |
| Boil    | Tettnang | 20 g   | 0 min  | 4 %        |

## Yeasts

| Name      | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| Farmhouse | Ale  | Dry  | 11 g   | LalBrew    |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 20 g   | Boil    | 10 min |