

# Imperial Saison

- Gravity **24.9 BLG**
- ABV ---
- IBU **37**
- SRM **7.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type           | Name                                  | Amount         | Yield  | EBC |
|----------------|---------------------------------------|----------------|--------|-----|
| Grain          | Castle Malting - Pilsneński 6-rzędowy | 5 kg (49.8%)   | 80 %   | 3   |
| Grain          | BESTMALZ - Bestt Pale Ale             | 2 kg (19.9%)   | 80.5 % | 6   |
| Grain          | Colorado Honig                        | 1 kg (10%)     | 75 %   | 6   |
| Grain          | Oats, Flaked                          | 0.4 kg (4%)    | 80 %   | 2   |
| Grain          | Abbey Castle                          | 0.3 kg (3%)    | 80 %   | 45  |
| Grain          | Castlemalting - Cara Clair            | 0.25 kg (2.5%) | 78 %   | 4   |
| Grain          | Vienna Malt                           | 0.2 kg (2%)    | 78 %   | 8   |
| Grain          | Acid Malt                             | 0.15 kg (1.5%) | 58.7 % | 6   |
| Liquid Extract | Liquid Extract (LME) - Pale           | 0.75 kg (7.5%) | 78 %   | 16  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |     |
|--------------|-----|-------|--------|-----|
| Belle Saison | Ale | Slant | 250 ml | --- |
|--------------|-----|-------|--------|-----|

### Extras

| Type        | Name                  | Amount | Use for   | Time      |
|-------------|-----------------------|--------|-----------|-----------|
| Fining      | Irish Moss            | 7 g    | Boil      | 10 min    |
| Water Agent | Gips                  | 4 g    | Mash      | 60 min    |
| Other       | Płatki sherry oloroso | 10 g   | Secondary | 21 day(s) |
| Other       | Szafran               | 2 g    | Secondary | 21 day(s) |