

Pacific Saison 14°

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **40 min**
- Temp **75 C**, Time **35 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **60.2C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **67C**
- Keep mash **35 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.3 kg (89.6%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Dr Rudi | 15 g | 60 min | 11.8 % |
| Boil | Nelson Sauvín | 25 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Spice | Aframón madagarski | 3 g | Boil | 10 min |
| Spice | Werbena cytrynowa | 20 g | Boil | 5 min |