

## Pacific Saison 14°

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- 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  |