

Saison 13 columbus/oktawia

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **10.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (44.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (11.2%) | 83 % | 5 |
| Grain | Viking Munich Malt | 0.75 kg (16.9%) | 78 % | 18 |
| Grain | Viking Vienna Malt | 0.75 kg (16.9%) | 79 % | 7 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (3.4%) | 80 % | 6 |
| Grain | Caraaroma | 0.15 kg (3.4%) | 78 % | 400 |
| Grain | Strzegom Karmel 30 | 0.15 kg (3.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | Oktawia | 20 g | 20 min | 7.1 % |
| Whirlpool | Oktawia | 20 g | 1 min | 7.1 % |

Yeasts

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

| | | | | |
|------------------------|-----|-----|------|-----------|
| Danstar - Belle Saison | Ale | Dry | 11 g | LALLEMAND |
|------------------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Flavor | skórka gorzkiej pomarańczy curacao | 10 g | Boil | 25 min |
| Flavor | skórka słodkiej pomarańczy | 10 g | Boil | 25 min |