

## SAISON 14 blg

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **11.4**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **32.3 liter(s)**

### Steps

- Temp **62 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **25.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (21.3%)	80 %	5
Grain	Viking Munich Malt	1.5 kg (18.8%)	78 %	18
Grain	Viking Vienna Malt	1.5 kg (18.8%)	79 %	7
Grain	Viking Wheat Malt	1.1 kg (13.8%)	83 %	5
Grain	Rye Malt	0.7 kg (8.8%)	63 %	10
Grain	Viking Cookie	0.59 kg (7.4%)	70 %	50
Grain	Weyermann - Acidulated Malt	0.08 kg (1%)	80 %	8
Adjunct	Barley, Flaked	0.4 kg (5%)	70 %	4
Sugar	Cukier trzcinowy ciemny Dark Muscovado	0.4 kg (5%)	99 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski) PL	30 g	15 min	5 %
Whirlpool	Lublin (Lubelski) PL	20 g	1 min	5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Belle Saison x2 op.	Ale	Dry	22 g	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	skórka gorzkiej pomarańczy curacao	10 g	Boil	15 min
Flavor	skórka słodkiej pomarańczy	10 g	Boil	15 min