

## SAISON 14 blg

- 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

| Name                          | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| Danstar - Belle Saison x2 op. | Ale  | Dry  | 22 g   | Danstar    |

### Extras

| Type   | Name                               | Amount | Use for | Time   |
|--------|------------------------------------|--------|---------|--------|
| Flavor | skórka gorzkiej pomarańczy curacao | 10 g   | Boil    | 15 min |
| Flavor | skórka słodkiej pomarańczy         | 10 g   | Boil    | 15 min |