

## Saison #3

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **12.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale Malt | 2.2 kg (83%)   | 80 %  | 15  |
| Grain | Viking Wheat Malt    | 0.3 kg (11.3%) | 84 %  | 15  |
| Grain | CHÂTEAU CRYSTAL®     | 0.1 kg (3.8%)  | 78 %  | 399 |
| Grain | CHÂTEAU CARA GOLD®   | 0.05 kg (1.9%) | 78 %  | 319 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Zula                  | 25 g   | 30 min | 7 %        |
| Boil    | Zula                  | 15 g   | 15 min | 7 %        |
| Boil    | Hallertauer Tradition | 15 g   | 0 min  | 3.8 %      |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| ABBAYE BELGIAN ALE YEAST | Ale  | Dry  | 11 g   | LALLEMAND  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                          |        |      |        |
|-------------|--------------------------|--------|------|--------|
| Water Agent | Siarczan Magnezu (MgSO4) | 4.21 g | Mash | 60 min |
| Water Agent | Phosphoric Acid 85%      | 3 g    | Mash | 60 min |
| Water Agent | Chlorek Wapnia           | 2.19 g | Mash | 60 min |
| Water Agent | Gips (Calcium Sulfate)   | 1.25 g | Mash | 60 min |
| Water Agent | Sól                      | 1.11 g | Mash | 60 min |
| Spice       | Orange Peel, Sweet       | 0.1 g  | Boil | 5 min  |