

## saïson 3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **4.3**
- Style **Saïson**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński          | 2 kg (58.8%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 0.5 kg (14.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (14.7%) | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.2 kg (5.9%)  | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.2 kg (5.9%)  | 60 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 5.4 %      |

### Yeasts

| Name               | Type | Form  | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| 3711 wyeast saison | Ale  | Slant | 150 ml | ---        |

### Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | curacao | 15 g   | Boil    | 5 min |