

# saïson

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **11**
- Style **Saïson**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Strzegom Pszeniczny	0.8 kg (14.5%)	81 %	6
Grain	Carahell	0.3 kg (5.5%)	77 %	26
Grain	Caraaroma	0.3 kg (5.5%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	glukoza	300 g	Boil	5 min
Flavor	curacao	20 g	Boil	20 min