

Saison 5

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **7.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Abbey Castle	0.5 kg (7.7%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	30 min	7.8 %
Aroma (end of boil)	Sybilla Polish Hops	30 g	2 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP566 Belgian Saison II	Ale	Liquid	1000 ml	white labs

Extras

Type	Name	Amount	Use for	Time
Spice	Werbena cytrynowa	17 g	Boil	5 min

Water Agent	H3PO4	10 g	Mash	90 min
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