

## Saison 7

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **26**
- SRM **4.3**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	4 kg (61.5%)	81 %	3
Grain	Wiener Malz Best	1 kg (15.4%)	80 %	8
Grain	Weizenmalz Best	0.5 kg (7.7%)	82 %	4
Sugar	Sugar, Table (Sucrose)	0.5 kg (7.7%)	100 %	2
Adjunct	Pszenica niesłodowana	0.5 kg (7.7%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	10 g	60 min	9.7 %
Boil	East Kent Goldings	20 g	60 min	5.7 %
Boil	East Kent Goldings	20 g	15 min	5.7 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Belle Saison	Ale	Slant	300 ml	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Spice	koriander	20 g	Boil	10 min