

## Saison curacao

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **11.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (50.9%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (18.9%)	81 %	6
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	600
Grain	Płatki owsiane	0.4 kg (7.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	6.7 %
Boil	Saaz (Czech Republic)	30 g	20 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

### Extras

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