

Saison Doroty

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **9.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **17.1 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **18 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **18 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Grain	Caraaroma	0.2 kg (4%)	78 %	350
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Viking Wheat Malt	0.7 kg (14%)	83 %	5
Grain	Viking Vienna Malt	0.8 kg (16%)	79 %	7
Grain	Viking Pilsner malt	2.7 kg (54%)	82 %	4
Sugar	Corn Sugar (Dextrose)	0.3 kg (6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Mash	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	5 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	1 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	30 g	Boil	5 min