

# Saison Dupont Like

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.1 kg (63.6%) | 82 %  | 4   |
| Grain | Steinbach wiedeński | 0.5 kg (15.2%) | 85 %  | 8   |
| Grain | Płatki owsiane      | 0.5 kg (15.2%) | 60 %  | 3   |
| Grain | Strzegom Karmel 30  | 0.2 kg (6.1%)  | 75 %  | 30  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | East Kent Goldings CP | 25 g   | 60 min | 6.8 %      |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--------|------|--------|--------|------------|
| Dupont | Ale  | Liquid | 50 ml  | ---        |

## Notes

- woda ro-kran 1:1  
zacieranie 16.2L -> kwas mlekowy 2ml  
wysładzanie 5L -> kwas mlekowy 1ml  
*Jul 10, 2024, 7:24 AM*