

## Saison III

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **15.9**
- 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 **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (66.2%)	82 %	4
Grain	Viking Vienna Malt	1 kg (15.4%)	79 %	7
Grain	Viking Wheat Malt	0.6 kg (9.2%)	83 %	5
Grain	Special B Malt	0.6 kg (9.2%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	30 g	60 min	8.5 %
Aroma (end of boil)	Pałacowy	35 g	0 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Liquid	40 ml	White Labs