

## Saison IV

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 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 **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (80.9%)	82 %	4
Grain	Viking Wheat Malt	0.8 kg (11.8%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (7.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	30 g	60 min	8.5 %
Aroma (end of boil)	Hallertau Tradition	35 g	0 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	300 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Curaçao - suszone skórki gorzkiej pomarańczy	20 g	Boil	5 min