

Saison saffron

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **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 **7 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (61.2%)	80.5 %	2
Grain	Strzegom Wiedeński	0.7 kg (14.3%)	79 %	10
Grain	Bestmalz Carmel Pils	0.6 kg (12.2%)	75 %	5
Grain	Barley, Flaked	0.5 kg (10.2%)	70 %	4
Sugar	Candi Sugar, Dark	0.1 kg (2%)	78.3 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	25 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-500	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	szafran	2 g	Boil	15 min