

## Saison v2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (91.7%)	81 %	4
Grain	Strzegom Wiedeński	0.45 kg (8.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.9 %
Boil	Puławski	25 g	20 min	8.9 %
Boil	Puławski	25 g	0 min	8.9 %
Boil	Tomyski	50 g	0 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP590 - French Saison Yeast	Ale	Liquid	1200 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min

Fining	Whirlfloc-T	2.5 g	Boil	10 min
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