

## SAISON (WG VETTIS)

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **8.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking	4 kg (63.5%)	--- %	3
Grain	Monachijski	0.8 kg (12.7%)	80 %	16
Grain	Słód Pszeniczny Viking	1 kg (15.9%)	--- %	4
Grain	Słód Carahell Weyermann	0.2 kg (3.2%)	--- %	20
Grain	Słód Caraamber Weyermann	0.1 kg (1.6%)	--- %	60
Grain	Słód Caraaroma Weyermann	0.2 kg (3.2%)	--- %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	curacao	20 g	Boil	20 min
Spice	curacao	10 g	Boil	5 min