

## Saison + Witbier

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **5.6**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

### Mash step by step

- Heat up **37.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **76C**
- Keep mash **60 min** at **100C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (64%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (12%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (16%)	79 %	22
Grain	Carahell	0.5 kg (4%)	77 %	26
Grain	zakwaszający	0.5 kg (4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.5 %
Boil	Sybilla	25 g	30 min	5 %
Boil	Sybilla	25 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	26 g	Mangrove Jack's

Mangrove Jack's M29 French Saison	Ale	Dry	26 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min
Spice	kolendra rozmiądzona	40 g	Boil	10 min

### Notes

- Warka docelowo 45 litrów, podzielona po schłodzeniu na 2 części. Do jednej idą drożdże do Saisonu, do drugiej do Witbiera  
*Dec 12, 2019, 11:47 PM*