

# Saison WLP590 XJA436

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.5 kg (10.2%)	79 %	10
Grain	Viking Wheat Malt	0.5 kg (10.2%)	83 %	5
Grain	Strzegom Pilzneński	3.5 kg (71.7%)	80 %	4
Grain	Płatki owsiane	0.28 kg (5.7%)	85 %	3
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	XJA436	5 g	60 min	15.2 %
Aroma (end of boil)	XJA436	15 g	10 min	15.2 %
Aroma (end of boil)	XJA436	30 g	0 min	15.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP590 French Saison Ale Yeast	Ale	Liquid	35 ml	WLP