

saïsson#1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **8.4**
- Style **Saïsson**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.5 kg (52.1%) | 79 % | 10 |
| Grain | Pszeniczny | 1.2 kg (25%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.2%) | 70 % | 250 |
| Grain | Pilzneński | 0.9 kg (18.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 20 g | 60 min | 5.5 % |
| Aroma (end of boil) | Fuggles | 25 g | 0 min | 4.5 % |
| Boil | Marynka | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| wlp590 | Ale | Liquid | 30 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|------|------|--------|
| Flavor | curacao | 15 g | Boil | 10 min |
|--------|---------|------|------|--------|