

# sajson

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **5.9**
- Style **Sajson**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **6 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.5 kg (56.8%) | 80 %  | 4   |
| Grain | Pszeniczny                                | 1.2 kg (27.3%) | 85 %  | 4   |
| Grain | Żytni                                     | 0.5 kg (11.4%) | 85 %  | 8   |
| Grain | crystal light<br>simpsons                 | 0.2 kg (4.5%)  | 74 %  | 79  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 10.9 %     |

## Yeasts

| Name                                | Type | Form   | Amount  | Laboratory |
|-------------------------------------|------|--------|---------|------------|
| WLP566 - Belgian<br>Saison II Yeast | Ale  | Liquid | 1500 ml | ---        |

## Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 5 g    | Mash    | ---  |