

# SH Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **51**
- SRM **9.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.666 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4 kg (87.9%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (6.6%)  | 78 %  | 4   |
| Grain | Oats, Flaked         | 0.2 kg (4.4%)  | 80 %  | 2   |
| Grain | Jęczmień palony      | 0.05 kg (1.1%) | 60 %  | 985 |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 15 g   | 60 min   | 11.4 %     |
| Boil    | Mosaic | 35 g   | 20 min   | 10 %       |
| Boil    | Mosaic | 50 g   | 5 min    | 11.4 %     |
| Dry Hop | Mosaic | 100 g  | 4 day(s) | 11.4 %     |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 11 g   | Mangrove Jack's |