Belgian Saison (Pinta Project)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg *(68.8%)*	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg *(15.6%)*	79 %	22
Grain	Weyermann pszeniczny jasny	0.5 kg *(15.6%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	6.6 ml	Fermentum Mobile