Saison vol 1

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	20 g	60 min	7.1 %
Boil	Oktawia	20 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	1 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Liquid	1200 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.