Super Saison

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **71C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	4.8 kg *(73.8%)*	80 %	3
Grain	Monachijski	0.8 kg *(12.3%)*	80 %	16
Grain	Strzegom Pszeniczny	0.4 kg *(6.2%)*	81 %	6
Sugar	Corn Sugar (Dextrose)	0.4 kg *(6.2%)*	100 %	0
Grain	Biscuit Malt	0.1 kg *(1.5%)*	79 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	90 min	9.2 %
Boil	Cascade PL	20 g	20 min	8 %
Boil	Cascade PL	20 g	10 min	8 %
Aroma (end of boil)	Cascade PL	20 g	0 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	200 ml	White Labs

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Extras

Type	Name	Amount	Use for	Time
Spice	coriander	5 g	Boil	5 min
Spice	aframon	5 g	Boil	5 min

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