

## New England Saison v2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount       | Yield | EBC |
|-------|--------------|--------------|-------|-----|
| Grain | Pilzneński   | 3.5 kg (70%) | 81 %  | 4   |
| Grain | Pszeniczny   | 1 kg (20%)   | 85 %  | 4   |
| Grain | Oats, Flaked | 0.5 kg (10%) | 80 %  | 2   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Nelson Sauvín | 15 g   | 60 min   | 11 %       |
| Whirlpool | Nelson Sauvín | 25 g   | 20 min   | 11 %       |
| Dry Hop   | Nelson Sauvín | 100 g  | 3 day(s) | 11 %       |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Lallemand - Farmhouse | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Lactic Acid       | 5 g    | Mash    | 60 min |
| Water Agent | CaCl <sub>2</sub> | 5 g    | Mash    | 60 min |

|        |             |       |      |        |
|--------|-------------|-------|------|--------|
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |
|--------|-------------|-------|------|--------|