

# Pacific Saison

- Gravity **13.2 BLG**
- ABV ---
- IBU **26**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	0.5 kg (10.4%)	81 %	6
Grain	Strzegom Pilzneński	4.3 kg (89.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	10 g	60 min	11.8 %
Boil	Nelson Sauvín	25 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP530 - Abbey Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Aframón	3 g	Boil	10 min
Spice	Verbena Cytrynowa	20 g	Boil	5 min

Water Agent	Gips piwowarski	10 g	Mash	---
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