

# Dark Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **13.3**
- 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 **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (64.8%)	80 %	5
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Caraaroma	0.3 kg (5.6%)	78 %	400
Grain	Weyermann - Pszeniczny czekoladowy	0.3 kg (5.6%)	73 %	100
Sugar	Sacharoza	0.3 kg (5.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Belle Saison	Ale	Dry	11 g	LaBrew

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1 g	Boil	10 min
Spice	Skórka curacao	20 g	Boil	5 min