

# French Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **61**
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **51 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **30 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **75C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (48.4%)	82 %	4
Grain	Pszenica niesłodowana	3 kg (48.4%)	75 %	3
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.5 %
Whirlpool	Motueka	50 g	30 min	8.3 %
Whirlpool	Nelson Sauvín 2020	100 g	30 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3711 French Saison Ale	Ale	Liquid	1000 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	0.5 g	Boil	15 min
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