

# GERMAN SAISON

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **5.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (76.1%)	75 %	4
Grain	Viking Wheat Malt	1.1 kg (19.5%)	75 %	5
Grain	Viking Vienna Malt	0.1 kg (1.8%)	75 %	7
Grain	Caraaroma	0.05 kg (0.9%)	75 %	350
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	10 g	60 min	8.8 %
Aroma (end of boil)	Huell Melon	10 g	10 min	7.5 %
Aroma (end of boil)	Mandarina Bavaria	10 g	10 min	9.6 %
Aroma (end of boil)	Huell Melon	10 g	5 min	7.5 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	9.6 %
Aroma (end of boil)	Huell Melon	10 g	0 min	7.5 %
Aroma (end of boil)	Mandarina Bavaria	10 g	0 min	9.6 %
Dry Hop	Mandarina Bavaria	60 g	5 day(s)	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-134	Ale	Dry	10 g	Fermentis

## Notes

- Miesiąc leżaka, chmielenie na cichą na 5-7 dni przed rozlewem  
*Dec 9, 2018, 5:16 PM*