

## Pacific Saison 14°

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **3.6**
- 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 **87 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **40 min**
- Temp **75 C**, Time **35 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **60.2C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **67C**
- Keep mash **35 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (89.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	60 min	11.8 %
Boil	Nelson Sauvín	25 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Aframón madagarski	3 g	Boil	10 min
Spice	Werbena cytrynowa	20 g	Boil	5 min