

Pacific Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Pacific Gem	15 g	20 min	15.3 %
Boil	Pacific Gem	15 g	5 min	15.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Werbena cytrynowa	20 g	Boil	5 min