

Pine Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **6.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Maris Otter | 3.2 kg (74.4%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (11.6%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 85 % | 3 |
| Grain | Cara | 0.1 kg (2.3%) | 74 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Magnat PH 2019 | 20 g | 15 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| WLP566 - Belgian Saison II Yeast | Ale | Slant | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 4 g | Mash | 60 min |
| Water Agent | gips | 2 g | Mash | 60 min |
| Fining | whirflock | 1 g | Boil | 5 min |

| | | | | |
|--------|------------------------|------|-----------|----------|
| Flavor | pączki sosnowe suszone | 20 g | Boil | 10 min |
| Flavor | pączki sosnowe suszone | 30 g | Secondary | 5 day(s) |