

Red Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **8.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (77.7%)	80.5 %	2
Grain	Briess - Munich Malt 10L	0.5 kg (9.7%)	77 %	25
Grain	Vienna Malt	0.5 kg (9.7%)	78 %	8
Grain	Carafa III	0.05 kg (1%)	70 %	1034
Grain	Cara Gold Castlemalting	0.1 kg (1.9%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	60 g	60 min	4.2 %
Aroma (end of boil)	Styrian Golding	15 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3726 Farmhouse Ale	Ale	Dry	11 g	Wyeast Labs