

Saison 1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	2.5 kg (62.5%)	81 %	3
Grain	Wiener Malz Best	0.4 kg (10%)	80 %	8
Grain	Weizenmalz Best	0.4 kg (10%)	82 %	4
Grain	Carahell Best	0.2 kg (5%)	75 %	30
Grain	Caramel Aroma Best	0.2 kg (5%)	--- %	50
Grain	sauermalz	0.1 kg (2.5%)	100 %	4
Sugar	Glukoza	0.2 kg (5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfrüh	30 g	45 min	5.2 %
Boil	Saaz (Czech Republic)	20 g	15 min	3.8 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Belle Saison	Ale	Dry	11 g	Danstar
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