

## Saison 14 ver. 2016

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- Gravity **14.3 BLG**
- ABV ---
- IBU **39**
- SRM **8.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **22.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **65 C**, Time **1 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **1 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	zakwaszający	0.07 kg (1.5%)	70 %	10
Grain	Pilzneński	2.5 kg (52.2%)	81 %	4
Grain	Monachijski	0.7 kg (14.6%)	80 %	16
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Strzegom Bursztynowy	0.5 kg (10.4%)	70 %	49
Sugar	cukier kandyzowany	0.5 kg (10.4%)	100 %	1
Adjunct	skórki pomarańczy	0.02 kg (0.4%)	1 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	55 min	4 %
Boil	Citra	20 g	50 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP565 - Belgian Saison I Yeast	Ale	Liquid	30 ml	White Labs
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