

## Saison #16

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- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **11.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **81.5 %**
- Liquor-to-grist ratio **3.31 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Chateau - pilznenski      | 3 kg (62.1%)   | 81 %  | 3   |
| Grain | Chateau - Vienna Malt     | 0.8 kg (16.6%) | 80 %  | 5   |
| Grain | Chateau - pszeniczny      | 0.7 kg (14.5%) | 83 %  | 3   |
| Grain | Chateau - Special B Malt  | 0.2 kg (4.1%)  | 77 %  | 350 |
| Grain | Chateau - Acidulated Malt | 0.1 kg (2.1%)  | 80 %  | 9   |
| Grain | Chateau - Biscuit Malt    | 0.03 kg (0.6%) | 79 %  | 45  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 35 g   | 60 min | 8.4 %      |
| Boil    | Saaz (Czech Republic) | 40 g   | 7 min  | 2.93 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                 |     |     |      |                 |
|---------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 10 g | Mangrove Jack's |
|---------------------------------|-----|-----|------|-----------------|

### Extras

| Type        | Name               | Amount | Use for | Time  |
|-------------|--------------------|--------|---------|-------|
| Flavor      | curaçao            | 15 g   | Boil    | 3 min |
| Flavor      | Sweet Orange Peel  | 30 g   | Boil    | 3 min |
| Flavor      | Lemon Peel         | 10 g   | Boil    | 3 min |
| Water Agent | Gypsum             | 5 g    | Mash    | ---   |
| Flavor      | Lime Peel          | 1 g    | Boil    | 3 min |
| Other       | fosforan diamonowy | 2 g    | Primary | ---   |