

Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Blanc - Castle Malting	2.5 kg (46.3%)	81 %	4
Grain	Strzegom Pilzneński	2 kg (37%)	80 %	4
Grain	Weyermann - Vienna Malt	0.5 kg (9.3%)	81 %	8
Grain	Rye, Flaked	0.4 kg (7.4%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %
Boil	Perle	15 g	20 min	7 %
Boil	Hallertau Mittelfruh	15 g	0 min	3.1 %
Boil	Hallertau Spalt Select	15 g	0 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-500 Saisonstein's Monster	Ale	Slant	200 ml	Omega Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	5 g	Mash	60 min