

## Saison 6

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.3**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	2.2 kg (48.9%)	81 %	3
Grain	Wiener Malz Best	1 kg (22.2%)	80 %	8
Grain	Pszenica niesłodowana	0.5 kg (11.1%)	75 %	3
Sugar	Sugar, Table (Sucrose)	0.3 kg (6.7%)	100 %	2
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	5 g	60 min	9.1 %
First Wort	Perle	5 g	60 min	9.7 %
Boil	East Kent Goldings	30 g	20 min	5.7 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.7 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Belle Saison	Ale	Slant	300 ml	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	pomarancza	20 g	Boil	1 min
Spice	koriander	15 g	Boil	10 min