

# Saison Dupont Like

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg (63.6%)	82 %	4
Grain	Steinbach wiedeński	0.5 kg (15.2%)	85 %	8
Grain	Płatki owsiane	0.5 kg (15.2%)	60 %	3
Grain	Strzegom Karmel 30	0.2 kg (6.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings CP	25 g	60 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Dupont	Ale	Liquid	50 ml	---

## Notes

- woda ro-kran 1:1  
zacieranie 16.2L -> kwas mlekowy 2ml  
wysładzanie 5L -> kwas mlekowy 1ml  
*Jul 10, 2024, 7:24 AM*