

# Saison DuPont Yeast

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **3.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison DuPont	Ale	Slant	100 ml	Dom

## Notes

- Woda kran:  
zaceiranie 12L - 2 ml kwas mlekowy  
wysładzanie 7.5L - 2.5 ml kwas mlekowy  
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