

# Saison na WKPD 2024

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (73.2%)   | 82 %  | 4   |
| Grain | Steinbach wiedeński | 0.5 kg (12.2%) | 85 %  | 8   |
| Grain | Płatki owsiane      | 0.4 kg (9.8%)  | 60 %  | 3   |
| Grain | Rice, Flaked        | 0.2 kg (4.9%)  | 70 %  | 2   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Mosaic Dep | 15 g   | 55 min | 12.2 %     |
| Boil    | Mosaic Dep | 10 g   | 30 min | 12.2 %     |

## Yeasts

| Name                                   | Type | Form  | Amount | Laboratory      |
|--|------|-------|--------|-----------------|
| Saison Parfait: New World Saison Blend | Ale  | Slant | 200 ml | Bootleg Biology |

## Notes

- Woda RO:kran 1:1  
zacieranie 18L -> kwas mlekowy 2ml  
wysładzanie 7L -> kwas mlekowy 1.5ml  
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