

# Saison Simple

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **8.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **70C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (65%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (16.3%)	81 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (16.3%)	79 %	22
Grain	Caraaroma	0.075 kg (2.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis