

Saison ver. 2017

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **65 C**, Time **1 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **1 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------|----------------|-------|-----|
| Grain | zakwaszający | 0.07 kg (1.5%) | 70 % | 10 |
| Grain | Pilzneński | 2.5 kg (52.2%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (14.6%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |
| Grain | Strzegom Bursztynowy | 0.5 kg (10.4%) | 70 % | 49 |
| Sugar | cukier kandyzowany | 0.5 kg (10.4%) | 100 % | 1 |
| Adjunct | skórki pomarańczy | 0.02 kg (0.4%) | 1 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 30 g | 55 min | 4 % |
| Boil | Citra | 20 g | 50 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|--------|-------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 30 ml | White Labs |
|---------------------------------|-----|--------|-------|------------|