

Saison vol 1

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Oktawia | 20 g | 60 min | 7.1 % |
| Boil | Oktawia | 20 g | 60 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 20 g | 1 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|---------|------------|
| WLP566 - Belgian Saison II Yeast | Ale | Liquid | 1200 ml | White Labs |