

Saison WLP590 XJA436

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 0.5 kg (10.2%) | 79 % | 10 |
| Grain | Viking Wheat Malt | 0.5 kg (10.2%) | 83 % | 5 |
| Grain | Strzegom Pilzneński | 3.5 kg (71.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.28 kg (5.7%) | 85 % | 3 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | XJA436 | 5 g | 60 min | 15.2 % |
| Aroma (end of boil) | XJA436 | 15 g | 10 min | 15.2 % |
| Aroma (end of boil) | XJA436 | 30 g | 0 min | 15.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP590 French Saison Ale Yeast | Ale | Liquid | 35 ml | WLP |