

# SH Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **51**
- SRM **9.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.666 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (87.9%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (6.6%)	78 %	4
Grain	Oats, Flaked	0.2 kg (4.4%)	80 %	2
Grain	Jęczmień palony	0.05 kg (1.1%)	60 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	11.4 %
Boil	Mosaic	35 g	20 min	10 %
Boil	Mosaic	50 g	5 min	11.4 %
Dry Hop	Mosaic	100 g	4 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's