

# Sorachi Saison

- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **7.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **54 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **5 min** at **54C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **73C**
- Keep mash **20 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.7 kg (71.8%)	82 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (6.1%)	79 %	16
Grain	Strzegom Wiedeński	0.35 kg (5.3%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.1 kg (1.5%)	80 %	6
Grain	Melanoiden Malt	0.4 kg (6.1%)	80 %	39
Grain	Biscuit Malt	0.3 kg (4.6%)	79 %	45
Sugar	Candi Sugar, Clear	0.3 kg (4.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Sorachi Ace	10 g	30 min	10 %
Boil	Sorachi Ace	10 g	15 min	10 %

Boil	Sorachi Ace	15 g	0 min	10 %
Dry Hop	Sorachi Ace	20 g	0 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11.5 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Bretty na cicha	20 g	Secondary	19 day(s)