

# Spooky Saison

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **3.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Zero malt	3.5 kg (92.1%)	82 %	3
Sugar	Candi Sugar, Clear	0.3 kg (7.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Spooky Saison	Ale	Liquid	100 ml	Escarpment Laboratories

## Notes

- Woda Kran 2:1 RO  
Zacieranie: 13L kwas mlekowy 1 ml  
Wystadanie: 10 L kwas mlekowy 2 ml  
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