

# Super Saison

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **5.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **71C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	4.8 kg (73.8%)	80 %	3
Grain	Monachijski	0.8 kg (12.3%)	80 %	16
Grain	Strzegom Pszeniczny	0.4 kg (6.2%)	81 %	6
Sugar	Corn Sugar (Dextrose)	0.4 kg (6.2%)	100 %	0
Grain	Biscuit Malt	0.1 kg (1.5%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	90 min	9.2 %
Boil	Cascade PL	20 g	20 min	8 %
Boil	Cascade PL	20 g	10 min	8 %
Aroma (end of boil)	Cascade PL	20 g	0 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	coriander	5 g	Boil	5 min
Spice	aframom	5 g	Boil	5 min