

## 25B. Saison

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (84.5%)	81 %	4
Sugar	Cane (Beet) Sugar	0.35 kg (9.9%)	100 %	0
Grain	Pszeniczny	0.2 kg (5.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	5 %
Aroma (end of boil)	Styrian Golding	25 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3724 Belgian Saison / Be-134	Ale	Liquid	100 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl3	2 g	Mash	60 min
Water Agent	CaSO4	1 g	Mash	60 min