

Autumn Super Saison

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (46.3%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (37%) | 81 % | 6 |
| Sugar | Corn Sugar (Dextrose) | 0.5 kg (9.3%) | 100 % | 0 |
| Grain | Aromatic Malt | 0.2 kg (3.7%) | 78 % | 51 |
| Grain | Weyermann - Carapils | 0.2 kg (3.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Marynka | 25 g | 90 min | 9.2 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| WLP566 - Belgian Saison II Yeast | Ale | Slant | 150 ml | --- |

Notes

- Based on: <http://meekbrewingco.blogspot.com/2012/08/brewing-saison.html>
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