

## Belgian Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **6.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (53.8%)	81 %	4
Grain	Strzegom Wiedeński	0.75 kg (16.1%)	79 %	10
Grain	słód jęczmienny zakwaszający weyermann	0.2 kg (4.3%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (10.8%)	80 %	6
Grain	Płatki owsiane	0.2 kg (4.3%)	60 %	3
Liquid Extract	Miód Spadziowy	0.5 kg (10.8%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	1 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP400 - Belgian Wit Ale Yeast	Wheat	Slant	150 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kardamon	15 g	Boil	5 min
Spice	Rumianek	15 g	Boil	5 min