

Dark Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **11.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

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

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (80%)	81 %	6
Grain	Karmelowy Czerwony	0.4 kg (8%)	75 %	59
Grain	Weyermann - Carapils	0.4 kg (8%)	78 %	4
Grain	Strzegom Czekoladowy jasny	0.1 kg (2%)	68 %	400
Sugar	Candi Sugar, Dark	0.1 kg (2%)	78.3 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Aroma (end of boil)	Fuggles	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL - 500	Ale	Slant	180 ml	omega