

## LEM | Saison

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **9.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	1.7 kg (52.1%)	82 %	4
Grain	Viking Malt Wiedeński	0.5 kg (15.3%)	79 %	10
Grain	Pszeniczny	0.5 kg (15.3%)	85 %	4
Grain	Weyermann - Carahell	0.1 kg (3.1%)	77 %	26
Grain	Weyermann - Caraaroma	0.1 kg (3.1%)	78 %	400
Grain	Viking Malt Karmelowy 50 Czerwony	0.1 kg (3.1%)	75 %	59
Grain	Weyermann - Acidulated Malt	0.06 kg (1.8%)	80 %	6
Sugar	Cukier kandyzowany biały	0.2 kg (6.1%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	10 %

Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3724 Belgian Saison Ale	Ale	Liquid	75 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka curacao	20 g	Boil	20 min
Other	Cukier kandyzowany biały	200 g	Boil	5 min