

## Pacific Saison

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **3.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **36.6 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.45 kg (89.6%)	81 %	4
Grain	Pszeniczny	0.75 kg (10.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mouteka	30 g	60 min	5.4 %
Boil	Nelson Sauvín	30 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	16.5 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	aframón madagaskarski	6 g	Boil	10 min

Spice	werbena cytrynowa	30 g	Boil	5 min
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