

Pacific Saison

- 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 | aframon madagaskarski | 6 g | Boil | 10 min |

| | | | | |
|-------|-------------------|------|------|-------|
| Spice | werbena cytrynowa | 30 g | Boil | 5 min |
|-------|-------------------|------|------|-------|