

## Saison 16

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- Gravity **15.9 BLG**
- ABV ---
- IBU **33**
- SRM **6.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (17.9%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6
Sugar	glukoz	0.5 kg (8.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	40 g	35 min	4.8 %
Aroma (end of boil)	English Golding	30 g	80 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew