

Saison #16

- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **11.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **81.5 %**
- Liquor-to-grist ratio **3.31 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chateau - pilznenski	3 kg (62.1%)	81 %	3
Grain	Chateau - Vienna Malt	0.8 kg (16.6%)	80 %	5
Grain	Chateau - pszeniczny	0.7 kg (14.5%)	83 %	3
Grain	Chateau - Special B Malt	0.2 kg (4.1%)	77 %	350
Grain	Chateau - Acidulated Malt	0.1 kg (2.1%)	80 %	9
Grain	Chateau - Biscuit Malt	0.03 kg (0.6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.4 %
Boil	Saaz (Czech Republic)	40 g	7 min	2.93 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's
---------------------------------	-----	-----	------	-----------------

Extras

Type	Name	Amount	Use for	Time
Flavor	curaçao	15 g	Boil	3 min
Flavor	Sweet Orange Peel	30 g	Boil	3 min
Flavor	Lemon Peel	10 g	Boil	3 min
Water Agent	Gypsum	5 g	Mash	---
Flavor	Lime Peel	1 g	Boil	3 min
Other	fosforan diamonowy	2 g	Primary	---