

## SAISON 2 od DORI v1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **10.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (55.1%)	80 %	4
Grain	Weyermann-Wiedeński	1 kg (15.7%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (15.7%)	81 %	6
Grain	Weyermnn-Carahell	0.25 kg (3.9%)	77 %	26
Grain	Weyermann-Caraaroma	0.25 kg (3.9%)	74 %	400
Sugar	glukoza	0.35 kg (5.5%)	85 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings 2020	20 g	60 min	6.3 %
Aroma (end of boil)	Chinook	10 g	4 min	13 %
Boil	Lublin (Lubelski)	40 g	20 min	5.7 %
Aroma (end of boil)	East Kent Goldings 2020	10 g	4 min	6.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	---
starter				

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszona pomaranczy	40 g	Boil	10 min
Flavor	Glukoza	350 g	Boil	10 min
Fining	mech irlandzki	2 g	Boil	10 min