

Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **12.1**
- 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 **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **64 C**, Time **30 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (68.7%)	81 %	26
Grain	Bestmalz Pszeniczny Ciemny	1 kg (20.2%)	70 %	18
Grain	Biscuit Malt	0.25 kg (5.1%)	70 %	45
Grain	Weyermann Caramunich 3	0.3 kg (6.1%)	70 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	60 min	5.5 %
Boil	Jarrylo	25 g	20 min	15 %
Boil	Jarrylo	25 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
danstar saison	Ale	Dry	11 g	Starter 1,5 l

Extras

Type	Name	Amount	Use for	Time
Spice	Aframom	5 g	Boil	10 min