

# Saison a'la Dori

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **10.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (52.6%)	80 %	4
Grain	Monachijski	0.8 kg (14%)	80 %	16
Grain	Strzegom Wiedeński	0.8 kg (14%)	79 %	10
Grain	Pszeniczny	0.6 kg (10.5%)	85 %	4
Grain	Carahell	0.2 kg (3.5%)	77 %	26
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400
Grain	Słód zakwaszający Weyermann	0.1 kg (1.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Glukoza	300 g	Boil	5 min
Spice	Curacao	20 g	Boil	20 min

### Notes

- Refermentacja - 160 g glukozy na 20 l piwa  
*Jun 14, 2018, 10:45 AM*
- - fermentacja burzliwa 14 dni w temp około 22°C  
- fermentacja cicha 19 dni w temp około 22°C  
*Jun 14, 2018, 10:45 AM*