

## Saison ala Dori x4

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **9.6**
- 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 **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **24.9 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (54.5%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (16.2%)	79 %	10
Grain	Strzegom Pszeniczny	0.7 kg (14.1%)	81 %	6
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Sugar	Cane (Beet) Sugar	0.25 kg (5.1%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	8.8 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.3 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	curacao	20 g	Boil	20 min