

## Saison, (dori)

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **10.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (55.3%)	81 %	3.5
Grain	Strzegom Wiedeński	1 kg (15.8%)	79 %	10
Grain	Pszeniczny	0.85 kg (13.4%)	85 %	4
Grain	Carahell	0.25 kg (3.9%)	77 %	26
Grain	Caraaroma	0.25 kg (3.9%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.12 kg (1.9%)	80 %	3.5
Sugar	Cane (Beet) Sugar	0.36 kg (5.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	65 min	10 %
Boil	Saaz (Czech Republic)	24 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	12 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.32 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	20 min