

## Saison IV

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **4.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (80.9%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.8 kg (11.8%) | 83 %  | 5   |
| Grain | Płatki pszeniczne   | 0.5 kg (7.4%)  | 60 %  | 3   |

### Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Pałacowy            | 30 g   | 60 min | 8.5 %      |
| Aroma (end of boil) | Hallertau Tradition | 35 g   | 0 min  | 5.2 %      |

### Yeasts

| Name                             | Type | Form  | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| WLP566 - Belgian Saison II Yeast | Ale  | Slant | 300 ml | White Labs |

### Extras

| Type  | Name   | Amount | Use for | Time  |
|-------|--|--------|---------|-------|
| Spice | Curaçao - suszone skórki gorzkiej pomarańczy | 20 g   | Boil    | 5 min |