

Saison K-97

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **8**
- SRM **6.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński IREKS | 3.5 kg (51.5%) | 80 % | 3 |
| Grain | Pszeniczny IREKS | 1 kg (14.7%) | 85 % | 4 |
| Grain | Płatki orkiszowe | 1 kg (14.7%) | 80 % | 4 |
| Grain | Monachijski IREKS | 1 kg (14.7%) | 80 % | 20 |
| Grain | Karmelowy 30 EBC IREKS | 0.2 kg (2.9%) | 80 % | 30 |
| Grain | Aromatyczny IREKS | 0.1 kg (1.5%) | 80 % | 280 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 15 g | 60 min | 5 % |
| Boil | Tradition | 20 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| K-97 | Ale | Slant | 120 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------------------------|------|------|-------|
| Spice | Curacao | 10 g | Boil | 5 min |
| Spice | Skórka cytryny suszona | 10 g | Boil | 5 min |