

## Saison K-97

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- 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 |