

## 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
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Spice	Curacao	10 g	Boil	5 min
Spice	Skórka cytryny suszona	10 g	Boil	5 min