

Saison No 8

- Gravity **12.6 BLG**
- ABV ---
- IBU **19**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **71 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **71C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (65%)	80.5 %	4
Grain	Briess - Wheat Malt, White	1 kg (16.3%)	85 %	5
Grain	Strzegom Wiedeński	1 kg (16.3%)	79 %	10
Sugar	Muscovado	0.15 kg (2.4%)	100 %	98

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	7.2 %
Aroma (end of boil)	East Kent Goldings	30 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison 3724	Ale	Liquid	100 ml	Wyeast Labs
WLP565 - Belgian Saison I Yeast	Ale	Liquid	100 ml	White Labs