

Saison vol 1.0

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **6.1**
- 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 **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 4.1 kg (75.2%) | 79 % | 4 |
| Grain | carmel wheat malt | 0.45 kg (8.3%) | 85 % | 46 |
| Grain | Munich Malt | 0.45 kg (8.3%) | 80 % | 18 |
| Grain | Wheat Malt | 0.45 kg (8.3%) | 85 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 28 g | 60 min | 3.75 % |
| Boil | Saaz (USA) | 28 g | 20 min | 3.75 % |
| Boil | Saaz (USA) | 28 g | 5 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------|
| 3724 | Ale | Liquid | 120 ml | yeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 45 min |