

# saïson wg D Chrapek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.6**
- Style **Saïson**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50.8%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Carared	0.4 kg (6.8%)	75 %	39
Grain	Pszeniczny	1 kg (16.9%)	85 %	4
Grain	carabohemian	0.2 kg (3.4%)	80 %	4
Sugar	glukoza	0.3 kg (5.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP565 - Belgian Saison I Yeast	Ale	Liquid	200 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min