

## saïsson#1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **8.4**
- Style **Saïsson**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (52.1%)	79 %	10
Grain	Pszeniczny	1.2 kg (25%)	85 %	4
Grain	Strzegom Karmel 300	0.2 kg (4.2%)	70 %	250
Grain	Pilzneński	0.9 kg (18.7%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	20 g	60 min	5.5 %
Aroma (end of boil)	Fuggles	25 g	0 min	4.5 %
Boil	Marynka	10 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wlp590	Ale	Liquid	30 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Flavor	curacao	15 g	Boil	10 min
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