

## Saison v2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 5 kg (91.7%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.45 kg (8.3%) | 79 %  | 10  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 30 g   | 60 min | 7.9 %      |
| Boil    | Puławski | 25 g   | 20 min | 8.9 %      |
| Boil    | Puławski | 25 g   | 0 min  | 8.9 %      |
| Boil    | Tomyski  | 50 g   | 0 min  | 6.4 %      |

### Yeasts

| Name                         | Type | Form   | Amount  | Laboratory |
|------------------------------|------|--------|---------|------------|
| WLP590 - French Saison Yeast | Ale  | Liquid | 1200 ml | White Labs |

### Extras

| Type        | Name        | Amount | Use for | Time   |
|-------------|-------------|--------|---------|--------|
| Water Agent | CaCl2       | 5 g    | Mash    | 60 min |
| Water Agent | Lactic Acid | 5 g    | Mash    | 60 min |

|        |             |       |      |        |
|--------|-------------|-------|------|--------|
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |
|--------|-------------|-------|------|--------|