

Belgian Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (53.8%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.75 kg (16.1%) | 79 % | 10 |
| Grain | słód jęczmienny zakwaszający weyermann | 0.2 kg (4.3%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (10.8%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (4.3%) | 60 % | 3 |
| Liquid Extract | Miód Spadziowy | 0.5 kg (10.8%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 1 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-------|-------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Slant | 150 ml | White Labs |
|--------------------------------|-------|-------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kardamon | 15 g | Boil | 5 min |
| Spice | Rumianek | 15 g | Boil | 5 min |