

Imperial Saison

- Gravity **24.9 BLG**
- ABV ---
- IBU **37**
- SRM **7.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------------|----------------|--------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 5 kg (49.8%) | 80 % | 3 |
| Grain | BESTMALZ - Bestt Pale Ale | 2 kg (19.9%) | 80.5 % | 6 |
| Grain | Colorado Honig | 1 kg (10%) | 75 % | 6 |
| Grain | Oats, Flaked | 0.4 kg (4%) | 80 % | 2 |
| Grain | Abbey Castle | 0.3 kg (3%) | 80 % | 45 |
| Grain | Castlemalting - Cara Clair | 0.25 kg (2.5%) | 78 % | 4 |
| Grain | Vienna Malt | 0.2 kg (2%) | 78 % | 8 |
| Grain | Acid Malt | 0.15 kg (1.5%) | 58.7 % | 6 |
| Liquid Extract | Liquid Extract (LME) - Pale | 0.75 kg (7.5%) | 78 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

Yeasts

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

| | | | | |
|--------------|-----|-------|--------|-----|
| Belle Saison | Ale | Slant | 250 ml | --- |
|--------------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|--------|-----------|-----------|
| Fining | Irish Moss | 7 g | Boil | 10 min |
| Water Agent | Gips | 4 g | Mash | 60 min |
| Other | Płatki sherry oloroso | 10 g | Secondary | 21 day(s) |
| Other | Szafran | 2 g | Secondary | 21 day(s) |