

## LEM | Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **9.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Malt Pilsneński            | 1.7 kg (52.1%) | 82 %  | 4   |
| Grain | Viking Malt Wiedeński             | 0.5 kg (15.3%) | 79 %  | 10  |
| Grain | Pszeniczny                        | 0.5 kg (15.3%) | 85 %  | 4   |
| Grain | Weyermann - Carahell              | 0.1 kg (3.1%)  | 77 %  | 26  |
| Grain | Weyermann - Caraaroma             | 0.1 kg (3.1%)  | 78 %  | 400 |
| Grain | Viking Malt Karmelowy 50 Czerwony | 0.1 kg (3.1%)  | 75 %  | 59  |
| Grain | Weyermann - Acidulated Malt       | 0.06 kg (1.8%) | 80 %  | 6   |
| Sugar | Cukier kandyzowany biały          | 0.2 kg (6.1%)  | 100 % | 1   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 65 min | 10 %       |

|      |                       |      |        |       |
|------|-----------------------|------|--------|-------|
| Boil | Saaz (Czech Republic) | 10 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min  | 4.5 % |

### Yeasts

| Name                              | Type | Form   | Amount | Laboratory  |
|-----------------------------------|------|--------|--------|-------------|
| Wyeast 3724<br>Belgian Saison Ale | Ale  | Liquid | 75 ml  | Wyeast Labs |

### Extras

| Type  | Name                        | Amount | Use for | Time   |
|-------|-----------------------------|--------|---------|--------|
| Spice | Skórka curacao              | 20 g   | Boil    | 20 min |
| Other | Cukier<br>kandyzowany biały | 200 g  | Boil    | 5 min  |