

## New England Saison v2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.5**
- 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (70%)	81 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	60 min	11 %
Whirlpool	Nelson Sauvín	25 g	20 min	11 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Farmhouse	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min

Fining	Whirlfloc-T	2.5 g	Boil	10 min
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