

New England Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 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 **15.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 15.5 % |
| Whirlpool | Waimea | 50 g | 20 min | 17 % |
| Dry Hop | Moutere | 100 g | 3 day(s) | 14.5 % |

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 | CaCl2 | 5 g | Mash | 60 min |

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