

# Pacific Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6.45 kg (89.6%)	81 %	4
Grain	Pszeniczny	0.75 kg (10.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mouteka	30 g	60 min	5.4 %
Boil	Nelson Sauvín	30 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	16.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	aframón madagaskarski	6 g	Boil	10 min
Spice	werbena cytrynowa	30 g	Boil	5 min