

PACIFIC SAISON

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 4.3 kg (81.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |
| Grain | Dekstrynowy | 0.5 kg (9.4%) | 80 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Motueka | 20 g | 60 min | 7.5 % |
| Boil | Nelson Sauvín | 20 g | 20 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------------|------|------|--------|
| Spice | Aframom madagaskarski | 4 g | Boil | 10 min |
| Spice | Werbena cytrynowa | 20 g | Boil | 5 min |