

saïson 10

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **7**
- Style **Saïson**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **75C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.45 kg (60.3%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.7 kg (17.2%) | 79 % | 10 |
| Adjunct | Pszenica niesłodowana | 0.56 kg (13.8%) | 75 % | 3 |
| Grain | Caraaroma | 0.14 kg (3.4%) | 78 % | 400 |
| Sugar | cukier | 0.21 kg (5.2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 11 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |

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 | 5 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | curacao | 10 g | Boil | 5 min |
| Spice | skórka słodkiej pomarańczy | 10 g | Boil | 5 min |
| Spice | kafir | 5 g | Boil | 5 min |
| Spice | skórka cytrynowa | 10 g | Boil | 5 min |