

# Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **6.3**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Lager Malt	3.5 kg (59.2%)	77 %	2
Grain	Munich Malt	0.9 kg (15.2%)	80 %	18
Grain	Briess - Wheat Malt, White	0.63 kg (10.7%)	85 %	5
Grain	Simpsons - Caramalt	0.38 kg (6.4%)	76 %	69
Sugar	Candi Sugar, Clear	0.5 kg (8.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %
Boil	Topaz	10 g	60 min	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Orange peel - Curacao	50 g	Boil	10 min