

## Saison #3

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **12.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	2.2 kg (83%)	80 %	15
Grain	Viking Wheat Malt	0.3 kg (11.3%)	84 %	15
Grain	CHÂTEAU CRYSTAL®	0.1 kg (3.8%)	78 %	399
Grain	CHÂTEAU CARA GOLD®	0.05 kg (1.9%)	78 %	319

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	30 min	7 %
Boil	Zula	15 g	15 min	7 %
Boil	Hallertauer Tradition	15 g	0 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
ABBAYE BELGIAN ALE YEAST	Ale	Dry	11 g	LALLEMAND

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Siarczan Magnezu (MgSO4)	4.21 g	Mash	60 min
Water Agent	Phosphoric Acid 85%	3 g	Mash	60 min
Water Agent	Chlorek Wapnia	2.19 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	1.25 g	Mash	60 min
Water Agent	Sól	1.11 g	Mash	60 min
Spice	Orange Peel, Sweet	0.1 g	Boil	5 min