

Saison 6

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.1**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3.9 kg (90.7%)	81 %	3
Grain	Red X	0.1 kg (2.3%)	--- %	30
Sugar	Sugar, Table (Sucrose)	0.3 kg (7%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	5 g	60 min	9.7 %
Boil	East Kent Goldings	10 g	60 min	5.7 %
Boil	East Kent Goldings	15 g	15 min	5.7 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.7 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Slant	300 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	pomarancza	20 g	Boil	1 min
Spice	koriander	15 g	Boil	10 min