

# Saison Fooz

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **43**
- SRM **6**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (35.7%)	82 %	4
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Viking Munich Malt	1 kg (14.3%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Amarillo	50 g	10 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	7 g	Fermentis