

# Saison LKPD

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **4.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **69 C**, Time **30 min**
- Temp **75 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **30 min** at **69C**
- Keep mash **30 min** at **75C**
- Keep mash **5 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting - pils	3 kg (75%)	82 %	3
Grain	BESTMALZ - Best Heidelberg	0.4 kg (10%)	80.5 %	3
Grain	Simpsons - Caramalt Light	0.25 kg (6.3%)	76 %	26
Grain	Strzegom Monachijski typ II	0.2 kg (5%)	79 %	22
Grain	Weyermann - Acidulated Malt	0.15 kg (3.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	33 min	9.4 %
Boil	Huell Melon	15 g	20 min	6.6 %
Aroma (end of boil)	Huell Melon	15 g	10 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Belle Saison	Ale	Dry	14.38 g	Danstar
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