

## Saison v3

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **6.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **27.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 5 kg (62.5%)   | 80 %  | 4   |
| Grain | pale ale souflet         | 1.3 kg (16.3%) | 81 %  | 6   |
| Grain | Strzegom Pszeniczny      | 1 kg (12.5%)   | 81 %  | 6   |
| Grain | Caramunich® typ I        | 0.3 kg (3.8%)  | 73 %  | 80  |
| Grain | Viking Malt Caramel Pale | 0.2 kg (2.5%)  | 80 %  | 8   |
| Sugar | Brown Sugar, Dark        | 0.2 kg (2.5%)  | 100 % | 99  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 30 g   | 30 min | 10.5 %     |
| Boil    | Saaz (Czech Republic) | 25 g   | 15 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 5 min  | 4.5 %      |

### Yeasts

| Name                               | Type | Form   | Amount  | Laboratory |
|------------------------------------|------|--------|---------|------------|
| White Labs WLP568 Saison Ale Blend | Ale  | Liquid | 1000 ml | White labs |

|                                    |     |        |        |        |
|------------------------------------|-----|--------|--------|--------|
| Wyeast 3726<br>Farmhouse Ale Yeast | Ale | Liquid | 250 ml | Weyest |
|------------------------------------|-----|--------|--------|--------|

### Extras

| Type  | Name              | Amount | Use for | Time  |
|-------|-------------------|--------|---------|-------|
| Spice | Skórka pomarańczy | 20 g   | Boil    | 5 min |