

Saison OYL-500

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpson extra pale ale	2 kg (46.5%)	80 %	4
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Żytni	0.5 kg (11.6%)	85 %	8
Grain	Strzegom Wiedeński	0.5 kg (11.6%)	79 %	10
Grain	Płatki owsiane	0.3 kg (7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	10 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvignon	30 g	5 min	11 %
Dry Hop	Nelson Sauvignon	60 g	7 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-500	Ale	Liquid	100 ml	---

Extras

Type	Name	Amount	Use for	Time
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Water Agent	siarczan wapnia	2.5 g	Mash	60 min
Water Agent	chlorek wapnia	2.5 g	Mash	60 min