

Saison II

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **29**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.6%)	81 %	4
Grain	Pale Ale	2 kg (28.8%)	80 %	5
Grain	Monachijski	0.4 kg (5.8%)	80 %	16
Grain	Weyermann - Acidulated Malt	0.3 kg (4.3%)	80 %	6
Sugar	cukier trzcinowy	0.25 kg (3.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	50 min	11 %
Whirlpool	Golding	50 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	150 ml	White Labs