

## 25B. Saison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **21.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3 kg (84.5%)   | 81 %  | 4   |
| Sugar | Cane (Beet) Sugar | 0.35 kg (9.9%) | 100 % | 0   |
| Grain | Pszeniczny        | 0.2 kg (5.6%)  | 85 %  | 4   |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Styrian Golding | 25 g   | 60 min | 5 %        |
| Aroma (end of boil) | Styrian Golding | 25 g   | 15 min | 5 %        |

### Yeasts

| Name                                     | Type | Form   | Amount | Laboratory  |
|------------------------------------------|------|--------|--------|-------------|
| Wyeast - 3724<br>Belgian Saison / Be-134 | Ale  | Liquid | 100 ml | Wyeast Labs |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl3 | 2 g    | Mash    | 60 min |
| Water Agent | CaSO4 | 1 g    | Mash    | 60 min |