

Imperial Saison

- Gravity **24.9 BLG**
- ABV ---
- IBU **37**
- SRM **7.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	5 kg (49.8%)	80 %	3
Grain	BESTMALZ - Bestt Pale Ale	2 kg (19.9%)	80.5 %	6
Grain	Colorado Honig	1 kg (10%)	75 %	6
Grain	Oats, Flaked	0.4 kg (4%)	80 %	2
Grain	Abbey Castle	0.3 kg (3%)	80 %	45
Grain	Castlemalting - Cara Clair	0.25 kg (2.5%)	78 %	4
Grain	Vienna Malt	0.2 kg (2%)	78 %	8
Grain	Acid Malt	0.15 kg (1.5%)	58.7 %	6
Liquid Extract	Liquid Extract (LME) - Pale	0.75 kg (7.5%)	78 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Belle Saison	Ale	Slant	250 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	7 g	Boil	10 min
Water Agent	Gips	4 g	Mash	60 min
Other	Płatki sherry oloroso	10 g	Secondary	21 day(s)
Other	Szafran	2 g	Secondary	21 day(s)