

#076 Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (69.2%)	82 %	4
Grain	Płatki pszeniczne	1.3 kg (20%)	60 %	3
Grain	Żytni	0.7 kg (10.8%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Tettnang	30 g	10 min	2.9 %
Boil	Tettnang	30 g	10 min	2.4 %
Aroma (end of boil)	Tettnang	30 g	15 min	2.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc T	1.23 g	Boil	10 min
Other	pożywka dla drożdży	10 g	Boil	10 min