

# Saison 1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **9.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	2.7 kg (55.1%)	79 %	4
Grain	Weyermann - Vienna Malt	0.8 kg (16.3%)	81 %	8
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4
Grain	Carahell	0.2 kg (4.1%)	77 %	26
Grain	Caraaroma	0.2 kg (4.1%)	78 %	400
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6
Grain	Płatki owsiane	0.2 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Experimental P10/9 FR	40 g	0 min	6.9 %
Aroma (end of boil)	Experimental P10/9 FR	10 g	10 min	6.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saison Brett Blend	Ale	Liquid	35 ml	Yeast bay

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Skórki limonki kaffir swierze	35 g	Boil	15 min
Other	Pozywka	5 g	Boil	10 min