

# Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **13.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (58.3%)	81 %	4
Grain	Wiedeński	1 kg (19.4%)	79 %	10
Grain	Pszeniczny	0.5 kg (9.7%)	85 %	4
Grain	zakwaszający	0.2 kg (3.9%)	80 %	4
Grain	Słód Caramunich (R) typ II	0.25 kg (4.9%)	80 %	120
Grain	Słód Caraaroma (R)	0.2 kg (3.9%)	80 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	14.2 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	10 min
Flavor	Skórka cytrynowa	10 g	Boil	10 min
Flavor	Skórka słodkiej pomarańczy	10 g	Boil	10 min
Flavor	Trawa cytrynowy	10 g	Boil	10 min