

Saison

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **9.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (62.5%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (18.8%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.8 kg (10%) | 79 % | 10 |
| Grain | Płatki jęczmienne | 0.5 kg (6.3%) | 85 % | 3 |
| Grain | Caraaroma | 0.2 kg (2.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Oktawia | 50 g | 60 min | 9.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 0 min | 4 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast 3711 French Saison | Ale | Liquid | 100 ml | Wyeast Labs |

Drożdże namnożone w starterze 1,1 l 12 Blg.