

## SAISON 14 BLG # 57

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **4.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (65.2%)	81 %	4
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Słód zakwaszający Wayermann	0.1 kg (2.2%)	--- %	5
Grain	Castle malting Cara Clair	0.5 kg (10.9%)	--- %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis