

Saison

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.6 kg (76.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.6 kg (10%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (10%) | 79 % | 16 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Perle | 30 g | 90 min | 7 % |
| Aroma (end of boil) | Fuggles | 20 g | 15 min | 4.5 % |
| Aroma (end of boil) | Perle | 20 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-----------|------|--------|------------|
| Fermentis Safeale BE-134 | Champagne | Dry | 11 g | Fermentis |