

# Saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **4.7**
- 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 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 **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (76.7%)	81 %	4
Grain	Pszeniczny	0.6 kg (10%)	85 %	4
Grain	Monachijski	0.6 kg (10%)	80 %	16
Grain	Zakwaszający	0.2 kg (3.3%)	75 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Perle	30 g	30 min	5.5 %
Aroma (end of boil)	Fuggle	30 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.1 g	---