

Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Steps

- Temp **63 C**, Time **5 min**
- Temp **65 C**, Time **55 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **5 min** at **63C**
- Keep mash **55 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.9 kg (68.6%)	82 %	4
Grain	Strzegom Monachijski typ I	0.28 kg (21.4%)	79 %	16
Grain	Płatki pszeniczne	0.131 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding CELEIA	16 g	30 min	5 %