

Saison

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **19.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **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 **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	0.687 kg (10.4%)	79 %	7
Grain	Extra Pale Crisp	3.5 kg (52.7%)	82 %	3.2
Grain	Viking Wheat Malt	2.15 kg (32.4%)	83 %	5
Grain	Weyermann pszeniczny czekoladowy	0.3 kg (4.5%)	65 %	950

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.5 %
Boil	East Kent Goldings	20 g	30 min	6.3 %
Aroma (end of boil)	Citra	20 g	10 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Slant	400 ml	White Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min