

SAISON # 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (66.1%) | 82 % | 4 |
| Grain | Viking Munich Malt | 0.5 kg (8.3%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 0.5 kg (8.3%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.25 kg (4.1%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.25 kg (4.1%) | 85 % | 3 |
| Grain | Płatki żytnie | 0.25 kg (4.1%) | 85 % | 3 |
| Grain | Viking Red Ale malt | 0.15 kg (2.5%) | 85 % | 3 |
| Sugar | Glukoza | 0.15 kg (2.5%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Izabella | 50 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------|
| Wyeast 3726 Farmhouse Ale | Ale | Liquid | 150 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|---------|--------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |
| Spice | Skórka pomarańczy świeża | 5 g | Boil | 5 min |
| Spice | Skórka cytryny świeża | 3 g | Boil | 5 min |
| Spice | Kardamon 4 zairienka | 1 g | Boil | 5 min |