

## Saison 2020

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **5.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pilsner malt                          | 2.6 kg (81.2%) | 82 %  | 4   |
| Grain | Viking Wheat Malt                            | 0.2 kg (6.2%)  | 83 %  | 5   |
| Grain | Weyermann - Carared                          | 0.2 kg (6.2%)  | 75 %  | 45  |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.2 kg (6.2%)  | 80 %  | 20  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Chinook               | 10 g   | 30 min | 13 %       |
| Boil                | Hallertauer Tradition | 7 g    | 20 min | 5.5 %      |
| Boil                | East Kent Goldings    | 7 g    | 20 min | 5.1 %      |
| Boil                | Saaz (Czech Republic) | 7 g    | 20 min | 4.5 %      |
| Aroma (end of boil) | Hallertauer Tradition | 10 g   | 5 min  | 5.5 %      |
| Aroma (end of boil) | East Kent Goldings    | 10 g   | 5 min  | 5.1 %      |

|                     |                       |      |       |       |
|---------------------|-----------------------|------|-------|-------|
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |
|---------------------|-----------------------|------|-------|-------|

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safale B-134 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | skórka słodkiej pomarańczy | 20 g   | Boil    | 10 min |