

## Saison 2022\_04

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (60.4%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.3%)	79 %	10
Grain	Strzegom Pszeniczny	0.8 kg (14.7%)	81 %	6
Grain	Strzegom Monachijski typ I	0.25 kg (4.6%)	79 %	16
Grain	Strzegom Monachijski typ II	0.11 kg (2%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	lunga	10 g	10 min	11 %
Whirlpool	lunga	10 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Lager	Slant	100 ml	---

### 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
Flavor	Curacao	25 g	Boil	20 min
Other	Glukoza	300 g	Boil	0 min