

# Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **4**
- 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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (74.5%)   | 80 %   | 4   |
| Grain | Pszeniczny          | 0.7 kg (13%)   | 85 %   | 4   |
| Grain | Strzegom Wiedeński  | 0.37 kg (6.9%) | 79 %   | 10  |
| Sugar | Candi Sugar, Clear  | 0.3 kg (5.6%)  | 78.3 % | 2   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 6.3 %      |
| Boil    | East Kent Goldings | 15 g   | 30 min | 6.3 %      |
| Boil    | East Kent Goldings | 15 g   | 5 min  | 6.3 %      |

## Yeasts

| Name              | Type  | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| LelBrew Farmhouse | Wheat | Dry  | 11 g   | Lallemand  |

## Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Spice       | skórka pomarańczy | 10 g   | Boil    | 10 min |
| Spice       | werbena cytrynowa | 15 g   | Boil    | 10 min |
| Water Agent | gips piwowarski   | 4 g    | Mash    | ---    |

|        |                |       |          |        |
|--------|----------------|-------|----------|--------|
| Fining | mech irlandzki | 5 g   | Boil     | 14 min |
| Spice  | Kardamon       | 4 g   | Boil     | 10 min |
| Flavor | Cukier         | 300 g | Boil     | 10 min |
| Other  | Witamina C     | 4 g   | Bottling | ---    |

## Notes

- W czasie butelkowania dodane 130g sacharozy w 600ml wody w postaci syropu.  
*Oct 21, 2022, 6:27 PM*