

## saison

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- Gravity **13.6 BLG**
- ABV ---
- IBU **31**
- SRM **10.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **71C**
- Keep mash **1 min** at **77C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	5
Grain	Viking Vienna Malt	1 kg (20.4%)	79 %	7
Grain	Viking Wheat Malt	0.5 kg (10.2%)	83 %	5
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	Caraamber	0.2 kg (4.1%)	75 %	59
Grain	słód zakwaszający	0.1 kg (2%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	15 g	15 min	10 %
Aroma (end of boil)	Marynka	15 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min
Spice	skórka cytryny	20 g	Boil	5 min