

Saison #3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **10.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.5 kg (64.8%)	80 %	16
Grain	Karmelowy Czerwony	1.2 kg (22.2%)	75 %	59
Grain	Żytni	0.5 kg (9.3%)	85 %	8
Grain	Płatki pszeniczne	0.2 kg (3.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade (szyszka)	50 g	60 min	4.8 %
Boil	zula (PL)	30 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-134	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	10 g	Boil	10 min
Water Agent	bentonit	5 g	Boil	81 min