

# Saison

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **8.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **75C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (69.6%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	0.6 kg (10.4%)	82 %	5
Grain	Strzegom Monachijski typ I	0.35 kg (6.1%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.3 kg (5.2%)	80 %	6
Sugar	Muscovado	0.3 kg (5.2%)	90 %	100
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	10 g	15 min	11 %
Boil	Oktawia	10 g	10 min	7.1 %
Aroma (end of boil)	Oktawia	20 g	1 min	7.1 %
Dry Hop	Oktawia	10 g	5 day(s)	7.1 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - Belgian Saison	Ale	Liquid	125 ml	Wyeast Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Kolendra	20 g	Boil	10 min
Spice	Jagody jałowca	15 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min