

## saison

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- Gravity **12.7 BLG**
- ABV ---
- IBU **38**
- SRM **7.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Weyermann pszeniczny jasny	0.9 kg (16.4%)	80 %	6
Grain	Carahell	0.25 kg (4.5%)	77 %	26
Grain	Weyermann - Carabelge	0.25 kg (4.5%)	30 %	35
Grain	zakwaszający	0.1 kg (1.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	glukoza	0.33 g	Boil	5 min
Flavor	curacao	20 g	Boil	20 min