

Saison

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński | 7.2 kg (90%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (5%) | 80 % | 16 |
| Grain | Pszeniczny | 0.4 kg (5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 10 % |
| Boil | lunga | 20 g | 10 min | 10 % |
| Boil | Tradition PL | 25 g | 3 min | 5.5 % |