

Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **12.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

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

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **36.2 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Pilzneński | 6 kg (66.3%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (11%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (11%) | 85 % | 4 |
| Grain | Carabelge | 0.2 kg (2.2%) | 80 % | 30 |
| Grain | Caraaroma | 0.35 kg (3.9%) | 78 % | 400 |
| Sugar | Candi Sugar, Dark | 0.2 kg (2.2%) | 78.3 % | 542 |
| Sugar | Cane (Beet) Sugar | 0.3 kg (3.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Iunga | 35 g | 60 min | 11 % |
| Boil | Styrian Golding | 20 g | 15 min | 3.6 % |
| Boil | Styrian Golding | 40 g | 5 min | 3.6 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Curacao | 50 g | Boil | 15 min |
| Spice | Skórka pomarańczy | 20 g | Boil | 5 min |

| | | | | |
|-------|-----------------------|-----|------|-------|
| Spice | Aframom madagaskarski | 6 g | Boil | 5 min |
|-------|-----------------------|-----|------|-------|