

Saison eqinox i saaz

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10
Grain	Monachijski	0.5 kg (9.6%)	80 %	16
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Jęczmień niesłodowany	0.4 kg (7.7%)	75 %	2
Grain	Chateau crystal	0.1 kg (1.9%)	80 %	150
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Be 134	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	10 min