

Table Saison

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **16**
- SRM **3.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (54.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (32.4%) | 85 % | 4 |
| Grain | Żytni | 0.25 kg (13.5%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Fuggles | 10 g | 60 min | 4.7 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 15 g | 1 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|--------|------------|
| Wlp 590 | Ale | Liquid | 600 ml | White labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kwas fosforowy | 3 g | Mash | 70 min |

1ml do zacierania, 2ml do wyśładzania.