

## Table Saison

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński  | 1.7 kg (31.8%) | 80 %   | 4   |
| Grain | Viking Pale Ale malt | 3 kg (56.1%)   | 80 %   | 5   |
| Grain | Rye, Flaked          | 0.25 kg (4.7%) | 78.3 % | 4   |
| Grain | Płatki owsiane       | 0.4 kg (7.5%)  | 85 %   | 3   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Mosaic     | 30 g   | 30 min | 10 %       |
| Whirlpool | Centennial | 30 g   | 30 min | 10.5 %     |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP590 French Saison Ale | Ale  | Slant | 100 ml | ---        |

### Notes

- Rozcieńczone 6l wody do 10 blg.  
*Jul 8, 2018, 6:23 PM*