

# zaś tyn sajson

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **6.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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 **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Żytmi	0.4 kg (6.9%)	85 %	8
Grain	red ale viking malt	0.4 kg (6.9%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	12.6 %
Aroma (end of boil)	Tettnanger	40 g	5 min	2.5 %
Dry Hop	citra	100 g	5 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Slant	150 ml	Mangrove Jack's

## Notes

- warka dzielona na 2 części. Citra na zimno do 10 litrow.  
*Oct 3, 2023, 9:25 AM*