Saison I

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **8.6**
- 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 **9 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(57.7%)*	80 %	4
Grain	Strzegom Wiedeński	1 kg *(19.2%)*	79 %	10
Grain	Pszeniczny	1 kg *(19.2%)*	85 %	4
Grain	Strzegom Karmel 600	0.1 kg *(1.9%)*	68 %	601
Grain	zakwaszający	0.1 kg *(1.9%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	29 g	45 min	7.4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	20 min
Other	glukoza	300 g	Boil	0 min