French Saison na rozchulanie

- Gravity **15 BLG**
- ABV **---**
- IBU **32**
- SRM **8.4**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(62.5%)*	81 %	4
Grain	Strzegom Monachijski typ II	1 kg *(20.8%)*	79 %	22
Grain	Caramel/Crystal Malt - 120L	0.1 kg *(2.1%)*	72 %	150
Grain	Pszeniczny	0.7 kg *(14.6%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11.6 %
Boil	Iunga	15 g	20 min	11.6 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's m29	Ale	Dry	11 g	---

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

Extras

Type	Name	Amount	Use for	Time
Flavor	curracao	15 g	Boil	10 min