

## Saison 2.0

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **4.3**
- 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 **12.7 liter(s)**
- Total mash volume **15.9 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 1.5 kg (47.2%) | 81 %  | 4   |
| Grain | Pszeniczny         | 1 kg (31.4%)   | 85 %  | 4   |
| Grain | Płatki owsiane     | 0.5 kg (15.7%) | 60 %  | 3   |
| Grain | Strzegom Wiedeński | 0.18 kg (5.7%) | 79 %  | 10  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 3.5 %      |
| Boil    | Iunga             | 10 g   | 60 min | 12.2 %     |