

Wild Belgian Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (63.3%)	82 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (12.7%)	79 %	16
Grain	Weyermann pszeniczny jasny	0.5 kg (12.7%)	80 %	4
Grain	Carahell	0.2 kg (5.1%)	77 %	26
Grain	Viking Caramel Pale Malt	0.25 kg (6.3%)	77 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	30 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Dzkie z mlecza	Ale	Liquid	1000 ml	Własne

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min