

## saison

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **3.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (81.1%)	80.5 %	2
Grain	Briess - Munich Malt 10L	0.4 kg (5.4%)	77 %	20
Grain	Briess - Wheat Malt, White	0.4 kg (5.4%)	85 %	5
Sugar	Candi Sugar, Clear	0.6 kg (8.1%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Hallertau	22 g	15 min	4.5 %

### Notes

- na goryczke moze magnum dam do 25 ibu  
Aug 19, 2018, 8:20 PM