

Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (67.6%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (13.5%)	79 %	10
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Sugar	Candi Sugar, Clear	0.2 kg (5.4%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PH 2019	20 g	30 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	60 min
Water Agent	soda oczyszczona	2.5 g	Mash	60 min