Saison 14°BLG / BE256

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **7.2**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- 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 **55 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(57.7%)*	80 %	4
Grain	Monachijski	0.5 kg *(9.6%)*	80 %	16
Grain	Pszeniczny	1 kg *(19.2%)*	85 %	4
Grain	Strzegom Karmel 150	0.3 kg *(5.8%)*	75 %	150
Sugar	Glukoza	0.4 kg *(7.7%)*	100 %	0
w 60 minucie gotowania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	65 min	7 %
Boil	East Kent Goldings	20 g	20 min	4.5 %
razem ze skórką pomarańczy				
Boil	East Kent Goldings	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Fermentis Safbrew BE-256	Ale	Dry	11.5 g	safale

Extras

Type	Name	Amount	Use for	Time
Flavor	skórki słodkiej pomarańczy	20 g	Boil	15 min