

17 Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (76.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.57 kg (9.7%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (8.5%)	81 %	6
Sugar	Sugar, Table (Sucrose)	0.3 kg (5.1%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

Notes

- Zaciernanie 70 min w ok. 64 C
Przed gotowaniem ok 28,5 L - 13,8 Blg
Gotowanie 70 min (podgrzewanie pod przykryciem)

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

Po gotowaniu 18 L - 18,5 Blg
Dolane 5 L wody
23 L - 14,5 Blg
Zadane zrehydratyzowanymi BE -256 w 19 C
Po tygodniu burzliwej ok. 2,2 Blg
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