

saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (65.2%)	81 %	4
Grain	Viking Pale Ale malt	0.7 kg (15.2%)	80 %	5
Grain	Pszeniczny	0.6 kg (13%)	85 %	4
Grain	Strzegom Bursztynowy	0.3 kg (6.5%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	25 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Wheat	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	cukier trzcinowy	400 g	Boil	10 min

Spice	curacao	20 g	Boil	10 min
Spice	kaffir	10 g	Boil	10 min