

saison 3

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (58.8%)	81 %	4
Grain	Viking Pale Ale malt	0.5 kg (14.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (14.7%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (5.9%)	60 %	3
Grain	Płatki owsiane	0.2 kg (5.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
3711 wyeast saison	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	5 min