

## Table Saison

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **7.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **6.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (78.3%) | 81 %  | 4   |
| Grain | Caraaroma  | 0.1 kg (4.3%)  | 78 %  | 400 |
| Grain | Pszeniczny | 0.4 kg (17.4%) | 85 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 5 g    | 60 min | 11 %       |
| Boil    | Oktawia | 10 g   | 10 min | 7.1 %      |
| Boil    | Oktawia | 20 g   | 0 min  | 7.1 %      |

### Yeasts

| Name                                | Type | Form | Amount | Laboratory |
|-------------------------------------|------|------|--------|------------|
| Farmhouse hybrid Saison-style Yeast | Ale  | Dry  | 11 g   | Lallemand  |