

## #26 Saison

- Gravity **14.5 BLG**
- ABV ---
- IBU **31**
- SRM **10.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount          | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (50.2%)    | 81 %  | 4   |
| Grain | Strzegom Wiedeński                | 1 kg (16.7%)    | 79 %  | 10  |
| Grain | Pszeniczny                        | 1 kg (16.7%)    | 85 %  | 4   |
| Grain | Carahell                          | 0.25 kg (4.2%)  | 77 %  | 26  |
| Grain | Caraaroma                         | 0.25 kg (4.2%)  | 78 %  | 400 |
| Grain | zakwaszający                      | 0.1 kg (1.7%)   | 70 %  | 5   |
| Sugar | cukier                            | 0.375 kg (6.3%) | 100 % | 0   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 30 g   | 60 min | 8.8 %      |
| Boil                | Saaz (Czech Republic) | 30 g   | 15 min | 3.8 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 5 min  | 3.8 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 90 ml  | Fermentum Mobile |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | curacao | 20 g   | Boil    | 15 min |
| Other  | cukier  | 375 g  | Boil    | 5 min  |