# Saison

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **9.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 2 kg *(40%)* | 80 % | 4 |
| Grain | Weyermann - Vienna Malt | 0.7 kg *(14%)* | 81 % | 8 |
| Grain | Słód pszeniczny Bestmalz | 0.7 kg *(14%)* | 82 % | 5 |
| Grain | Carahell | 0.2 kg *(4%)* | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg *(4%)* | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg *(2%)* | 80 % | 6 |
| Grain | Viking Pale Ale malt | 0.8 kg *(16%)* | 80 % | 5 |
| Adjunct | Corn Sugar (Dextrose) | 0.3 kg *(6%)* | 100 % | 0 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4 % |

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

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|---|---|---|---|---|
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| gęstwa | Ale | Liquid | 9999 ml | white labs |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | curacao | 20 g | Boil | 15 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |

## Notes

- Glukoza razem z ostatnią dawką SAAZ - dostarczenie większej ilości cukrów prostych celem lepszego odfermentowania
  Druga dawka chmielu razem z mchem irlandzkim i curacao
  *Mar 23, 2018, 5:39 PM*