

## SAISON Przełom GH

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1500 liter(s)**
- Total mash volume **2000 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **1500 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **1530 liter(s)** of **76C** water or to achieve **2530 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 350 kg (70%) | 81 %  | 4   |
| Grain | Pszeniczny         | 50 kg (10%)  | 85 %  | 4   |
| Grain | Monachijski        | 50 kg (10%)  | 80 %  | 16  |
| Grain | Cara-Pils/Dextrine | 25 kg (5%)   | 72 %  | 4   |
| Grain | płatki owsiane     | 25 kg (5%)   | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 2000 g | 60 min | 6.5 %      |
| Boil    | Cascade | 2000 g | 15 min | 6.5 %      |

### Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale  | Dry  | 1000 g | Danstar    |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                               |        |      |        |
|--------|-------------------------------|--------|------|--------|
| Fining | mech                          | 300 g  | Boil | 15 min |
| Flavor | skórka słodkiej<br>pomarańczy | 500 g  | Boil | 10 min |
| Flavor | curacao                       | 1000 g | Boil | 10 min |