Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Malteurop	4 kg *(74.8%)*	80 %	5
Grain	pszeniczny optima	1 kg *(18.7%)*	82.2 %	4
Grain	Płatki owsiane	0.15 kg *(2.8%)*	85 %	3
Grain	Weyermann - Carapils	0.2 kg *(3.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	20 g	60 min	11 %
Aroma (end of boil)	Tradition	20 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
b56 rustic	Ale	Slant	200 ml	Imperiale od Zasada