

Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **12.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

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

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **36.2 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (66.3%)	81 %	4
Grain	Monachijski	1 kg (11%)	80 %	16
Grain	Pszeniczny	1 kg (11%)	85 %	4
Grain	Carabelge	0.2 kg (2.2%)	80 %	30
Grain	Caraaroma	0.35 kg (3.9%)	78 %	400
Sugar	Candi Sugar, Dark	0.2 kg (2.2%)	78.3 %	542
Sugar	Cane (Beet) Sugar	0.3 kg (3.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	11 %
Boil	Styrian Golding	20 g	15 min	3.6 %
Boil	Styrian Golding	40 g	5 min	3.6 %

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	50 g	Boil	15 min
Spice	Skórka pomarańczy	20 g	Boil	5 min

Spice	Aframom madagaskarski	6 g	Boil	5 min
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