

## Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **37**
- SRM **14.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (53.6%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (17.9%)   | 79 %  | 16  |
| Grain | Pszeniczny                 | 1 kg (17.9%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 30         | 0.25 kg (4.5%) | 75 %  | 30  |
| Grain | Caraaroma                  | 0.25 kg (4.5%) | 78 %  | 400 |
| Grain | zakwaszajacy               | 0.1 kg (1.8%)  | 75 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 60 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 25 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 5 min  | 4.5 %      |

### Yeasts

| Name              | Type | Form | Amount | Laboratory      |
|-------------------|------|------|--------|-----------------|
| M29 French Saison | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 20 g   | Boil    | 15 min |