

## Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **13.3**
- 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 **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **13.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński/ Pale ale | 2 kg (38.5%)  | 80 %  | 4   |
| Grain | Pszeniczny           | 1 kg (19.2%)  | 85 %  | 4   |
| Grain | Żytni                | 0.5 kg (9.6%) | 85 %  | 8   |
| Grain | Płatki owsiane       | 0.4 kg (7.7%) | 85 %  | 3   |
| Sugar | cukier kandyzowany   | 1 kg (19.2%)  | --- % | --- |
| Grain | Karmel 600           | 0.3 kg (5.8%) | 68 %  | 601 |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Premiant (CZ) | 40 g   | 60 min | 6.6 %      |
| Boil                | Premiant (CZ) | 20 g   | 45 min | 6.6 %      |
| Aroma (end of boil) | Premiant (CZ) | 20 g   | 0 min  | 6.6 %      |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-134 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Flavor | cukier kandyzowany | 1000 g | Boil    | 10 min |