

Saison PK

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.2 kg (68.9%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.3 kg (4.9%)	80 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	0.3 kg (4.9%)	80 %	20
Grain	Carared	0.2 kg (3.3%)	75 %	39
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6
Grain	Weyermann - Pale Ale Malt	1 kg (16.4%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Saaz (USA)	20 g	10 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Belle Saison	Ale	Dry	20 g	Danstar
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Extras

Type	Name	Amount	Use for	Time
Spice	Skórka Słodkiej Pomarańczy	20 g	Boil	10 min