Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **8.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

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

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.25 kg *(56.6%)*	80 %	4
Grain	Strzegom Wiedeński	0.6 kg *(15.1%)*	79 %	10
Grain	Pszeniczny	0.6 kg *(15.1%)*	85 %	4
Grain	Karmelowy Jasny 30EBC	0.15 kg *(3.8%)*	75 %	30
Grain	Strzegom Karmel 300	0.15 kg *(3.8%)*	70 %	300
Sugar	Glukoza	0.225 kg *(5.7%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22.5 g	65 min	8.8 %
Boil	Saaz (Czech Republic)	15 g	20 min	4 %
Boil	Saaz (Czech Republic)	7.5 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Mangrove Jack's M29 French Saison	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	20 min
Other	Glukoza	225 g	Boil	5 min
Fining	WHIRLFLOC	1.5 g	Boil	15 min