

SAISON 15°Blg

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **6.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (52.2%)	82 %	4
Grain	Weyermann - Vienna Malt	1 kg (17.4%)	81 %	8
Grain	Weyermann - Dark Wheat Malt	1 kg (17.4%)	85 %	18
Grain	Weyermann - Light Munich Malt	0.5 kg (8.7%)	82 %	14
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	60 min	10 %
Boil	Styrian Golding	25 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier Kandyzowany	0.15 g	Boil	10 min