

53 Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **10**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (59.8%)	80 %	4
Grain	Strzegom Wiedeński	0.6 kg (10.3%)	79 %	10
Grain	Żytni	0.25 kg (4.3%)	85 %	8
Grain	pszeniczny cienmny	0.55 kg (9.4%)	80 %	17
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Caramel/Crystal 50	0.35 kg (6%)	75 %	59
Sugar	Candi Sugar, Dark	0.1 kg (1.7%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.6 %
Boil	Saaz (Czech Republic)	20 g	40 min	4.16 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.16 %

Yeasts

Name	Type	Form	Amount	Laboratory
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fm 702	Ale	Liquid	30 ml	---
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Spice	aframom madagaskarski	20 g	Boil	5 min
Spice	werbena cytrynowa	15 g	Boil	5 min
Fining	whirlfloc	1 g	Boil	10 min
Other	witamina A	4 g	Bottling	---