

## 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 |