

saison pinta

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (62.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (15.6%)	85 %	4
Grain	Strzegom Bursztynowy	0.1 kg (3.1%)	20 %	49
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.1 %
Aroma (end of boil)	Sybilla	15 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
3711 wyeast french saison	Ale	Culture	150 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	whirflock	1 g	Boil	5 min
Other	pożywka dla drozdzy	15 g	Boil	5 min