

3x saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (42.1%)	80 %	5
Grain	Pilzneński	3 kg (31.6%)	81 %	4
Grain	Strzegom Pszeniczny	1.5 kg (15.8%)	81 %	6
Grain	Abbey Castle	0.5 kg (5.3%)	80 %	45
Grain	Strzegom Wiedeński	0.5 kg (5.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Whirlpool	Simcoe	50 g	4 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saisonstain	Ale	Liquid	1000 ml	Omega
Gluc	Ale	Liquid	1000 ml	omega
FM 23	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Pomarańcze -zest i sok 2 sztuki	22 g	Boil	5 min
Fining	whirfloc	1 g	Boil	5 min
Other	Kwas mlekowy	5 g	Mash	60 min
Water Agent	NaCl	5 g	Mash	60 min