

## #22 Saison

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **4.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (72.7%)	81 %	4
Grain	Pszeniczny	0.6 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.1%)	60 %	3
Grain	Strzegom Bursztynowy	0.1 kg (3%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	18 g	5 min	3.5 %
Boil	Oktawia	18 g	55 min	7.1 %

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	18 g	Boil	5 min