

Dark saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **19.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | pilzneński Malteurop | 4 kg (71.2%) | 80 % | 5 |
| Grain | pszeniczny optima | 1 kg (17.8%) | 82.2 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (2.7%) | 85 % | 3 |
| Grain | Pale Chocolate Fawcett | 0.3 kg (5.3%) | 65 % | 500 |
| Grain | Carafa III special | 0.07 kg (1.2%) | 65 % | 1400 |
| Grain | pszen. czekoladowy Weyer. | 0.1 kg (1.8%) | 65 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| First Wort | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 13.3 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|---------------------|
| b56 rustic | Ale | Slant | 200 ml | Imperiale od Zasada |