

Jam Saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **9.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.4 kg (54%)	81 %	4
Grain	Weyermann - Vienna Malt	1 kg (15.9%)	81 %	7
Grain	Weyermann pszeniczny jasny	0.9 kg (14.3%)	80 %	4
Grain	Carahell	0.25 kg (4%)	77 %	26
Grain	Caraaroma	0.25 kg (4%)	--- %	400
Grain	Weyermann - Acidulated Malt	0.15 kg (2.4%)	80 %	6
Sugar	glukoza	0.35 kg (5.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	70 min	7.1 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.3 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale Be-134	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	skórka gorz. pom. curacao	25 g	Boil	20 min