

# Saison 1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **9.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (40.4%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (26.3%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (17.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Caraamber	0.2 kg (3.5%)	75 %	59
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400
Grain	Carahell	0.1 kg (1.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	50 min	10.5 %
Boil	Zeus	10 g	30 min	14.4 %
Boil	Bramling	8 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Skórka pomarańczy curacao	20 g	Secondary	3 day(s)

## Notes

- Skórka dodana jako ostudzony wywar. Zagotowujemy skórkę przez 5 minut w 0,5 l wody. Skórkę dodajemy na zimno gdyż zbieramy gęstwę na 2 kolejne piwa belgijskie: dubbel oraz RIS.  
*Nov 15, 2017, 8:51 AM*