

SAISON #1

- Gravity **13.6 BLG**
- ABV ---
- IBU **39**
- SRM **10**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

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

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 1.35 kg (54%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (16%) | 79 % | 10 |
| Grain | Pszeniczny | 0.35 kg (14%) | --- % | 8 |
| Grain | Carahell | 0.1 kg (4%) | 77 % | 26 |
| Grain | Caraaroma | 0.1 kg (4%) | 78 % | 400 |
| Grain | Zakwaszający | 0.05 kg (2%) | --- % | 4 |
| Sugar | Glukoza | 0.15 kg (6%) | --- % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 65 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale | Dry | 6 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curacao | 10 g | Boil | 20 min |
| Other | glukoza | 50 g | Boil | 5 min |