

# saison

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **11.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (52.2%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.4%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (17.4%)	81 %	6
Grain	Carahell	0.25 kg (4.3%)	77 %	26
Grain	Caraaroma	0.25 kg (4.3%)	78 %	400
Sugar	cukier	0.25 kg (4.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.2 %
Boil	Lomik	10 g	45 min	6.2 %
Boil	Lomik	25 g	3 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	20 g	Boil	5 min
Flavor	curacao	20 g	Boil	5 min