

# Saison

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **9.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (18.8%)	81 %	6
Grain	Strzegom Wiedeński	0.8 kg (10%)	79 %	10
Grain	Płatki jęczmienne	0.5 kg (6.3%)	85 %	3
Grain	Caraaroma	0.2 kg (2.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	9.2 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	0 min	4 %
Aroma (end of boil)	Citra	50 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3711 French Saison	Ale	Liquid	100 ml	Wyeast Labs
Drożdże namnożone w starterze 1,1 l 12 Blg.				