

## Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **37**
- SRM **14.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.5%)	75 %	30
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Grain	zakwaszajacy	0.1 kg (1.8%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min