

## Saison 15° KPD

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **9.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **87.5 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50.5%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (16.2%)	79 %	10
Grain	Pszoniczny	0.7 kg (14.1%)	85 %	4
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Płatki jęczmienne	0.25 kg (5.1%)	85 %	3
Sugar	Cukier	0.3 kg (6.1%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.1 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Other	Cukier	300 g	Boil	5 min