

Saison 20l

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (65.1%)	81 %	4
Grain	Monachijski	0.7 kg (16.3%)	80 %	16
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	20 g	60 min	3.5 %
Boil	Strisselspalt	15 g	15 min	4 %
Boil	Strisselspalt	15 g	5 min	4 %
Boil	Skórka pomarańczowa	20 g	10 min	1 %
Boil	Cukier kandyzowany	400 g	5 min	1 %