

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 % |