

## Saison

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- Gravity **15.4 BLG**
- ABV ---
- IBU **36**
- SRM **14.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53%)	81 %	4
Grain	Strzegom Wiedeński	1.2 kg (18.2%)	79 %	10
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Carahell	0.25 kg (3.8%)	77 %	26
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Sugar	Candi Sugar, Clear	0.3 kg (4.5%)	78.3 %	2
Adjunct	słód zakwaszający	0.1 kg (1.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	65 min	10 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	30 g	0 min	4.5 %
Dry Hop	Marynka	10 g	10 day(s)	10 %
Dry Hop	Saaz (Czech Republic)	10 g	10 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	---

## Extras

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