

Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **12.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **29.9 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.9%)	80 %	5
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Sugar	Brown Sugar, Dark	0.3 kg (5.7%)	100 %	99
Grain	Strzegom Monachijski typ II	1 kg (19%)	79 %	22
Grain	Weyermann - Acidulated Malt	0.075 kg (1.4%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (9.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.9 %
Boil	Simcoe	10 g	15 min	12.9 %
Boil	Simcoe	10 g	5 min	12.9 %
Boil	Loral	30 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle™ BE-134	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z pomarańczy	20 g	Boil	15 min