

## Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.6%)	81 %	4
Grain	Strzegom Wiedeński	1.2 kg (17.3%)	79 %	10
Grain	Pszeniczny	1 kg (14.4%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (4.3%)	75 %	30
Grain	Strzegom Karmel 300	0.3 kg (4.3%)	70 %	299
Grain	Zakwaszający	0.15 kg (2.2%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13 %
Aroma (end of boil)	East Kent Goldings	20 g	20 min	6.6 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	30 g	Boil	15 min
Other	glukoza	450 g	Boil	1 min