

## saison

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **8.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **22.7 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**
- Temp **52 C**, Time **5 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 3.1 kg (63.3%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.6 kg (12.2%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.8 kg (16.3%) | 85 %  | 4   |
| Grain | Carahell                   | 0.15 kg (3.1%) | 77 %  | 26  |
| Grain | Caraaroma                  | 0.1 kg (2%)    | 78 %  | 400 |
| Grain | Caraamber                  | 0.1 kg (2%)    | 75 %  | 59  |
| Grain | zakwaszający               | 0.05 kg (1%)   | 50 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 15 g   | 65 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 5 min  | 4.5 %      |

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>                       | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| Gozdawa - Classic Belgian Witbier | Wheat       | Slant       | 1200 ml       | Gozdawa           |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Spice       | curacao     | 20 g          | Boil           | 10 min      |