

## saison

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **9.2**
- 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 **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50.8%)	80 %	---
Grain	Strzegom Pszeniczny	1 kg (16.9%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Sugar	glukoza	0.5 kg (8.5%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	8.8 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.8 %
Boil	Saaz (Czech Republic)	10 g	5 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar