

# Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.6 kg (76.5%)	80.5 %	3
Grain	Pszeniczny	0.6 kg (17.6%)	80 %	4
Sugar	Cane (Beet) Sugar	0.2 kg (5.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16.67 g	40 min	7.7 %
Boil	Lublin (Lubelski)	8.33 g	30 min	3.7 %
Boil	Lublin (Lubelski)	8.33 g	10 min	3.7 %
Boil	Lublin (Lubelski)	16.67 g	1 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	625 ml	White Labs