

Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.2 kg (80.8%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.3 kg (5.8%) | 82 % | 5 |
| Grain | Carared | 0.3 kg (5.8%) | 75 % | 39 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.9%) | 80 % | 6 |
| Grain | Monachijski Ciemny Steinbach | 0.3 kg (5.8%) | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 30 min | 10 % |
| Boil | hallertauer tradition | 10 g | 20 min | 5.4 % |
| Boil | East Kent Goldings | 10 g | 20 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 10 g | 20 min | 4.5 % |

| | | | | |
|---------------------|-----------------------|------|----------|-------|
| Aroma (end of boil) | Hallertauer Tradition | 15 g | 5 min | 5.4 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 5 min | 5.1 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |
| Dry Hop | Hallertauer Tradition | 30 g | 3 day(s) | 5.4 % |
| Dry Hop | East Kent Goldings | 30 g | 3 day(s) | 5.1 % |
| Dry Hop | Saaz (Czech Republic) | 50 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale | Dry | 11.5 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |