

Saison are a girl's best friend

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.7**
- Style **Saison**

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 **13 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.7 kg (64.2%) | 81 % | 4 |
| Grain | Carahell | 0.25 kg (9.4%) | 77 % | 26 |
| Grain | Weyermann - Pale Ale Malt | 0.7 kg (26.4%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 12 g | 40 min | 11.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g | Boil | 60 min |