

# SAISON BETA-0.1

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- Gravity **13.9 BLG**
- ABV ---
- IBU **35**
- SRM **12.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3.5 kg (58.3%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński          | 1.2 kg (20%)   | 79 %  | 10  |
| Grain | Strzegom pszeniczny         | 0.7 kg (11.7%) | 81 %  | 6   |
| Grain | Carahell                    | 0.3 kg (5%)    | 77 %  | 26  |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%)  | 80 %  | 6   |
| Grain | Caraaroma                   | 0.2 kg (3.3%)  | 78 %  | 400 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 70 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g   | Boil    | 20 min |
| Other | Glukoza | 250 g  | Boil    | 10 min |

### Notes

- Przepis inspirowany przepisem Doroty Chrapek <http://blog.homebrewing.pl/?p=483>  
*Apr 21, 2016, 9:52 PM*