

Saison, (dori)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **10.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

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

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (55.3%) | 81 % | 3.5 |
| Grain | Strzegom Wiedeński | 1 kg (15.8%) | 79 % | 10 |
| Grain | Pszeniczny | 0.85 kg (13.4%) | 85 % | 4 |
| Grain | Carahell | 0.25 kg (3.9%) | 77 % | 26 |
| Grain | Caraaroma | 0.25 kg (3.9%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.12 kg (1.9%) | 80 % | 3.5 |
| Sugar | Cane (Beet) Sugar | 0.36 kg (5.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 28 g | 65 min | 10 % |
| Boil | Saaz (Czech Republic) | 24 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 12 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 13.32 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | curacao | 20 g | Boil | 20 min |