

Saison I

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **8.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (57.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (19.2%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.9%) | 68 % | 601 |
| Grain | zakwaszający | 0.1 kg (1.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 29 g | 45 min | 7.4 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 5 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 20 min |
| Other | glukoza | 300 g | Boil | 0 min |