

Saison Klasyczny

- Gravity **15.2 BLG**
- ABV ---
- IBU **42**
- SRM **4.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

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

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.7 kg (55.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.6 kg (19.7%) | 79 % | 10 |
| Grain | zakwaszający | 0.1 kg (3.3%) | 75 % | --- |
| Grain | Pszeniczny | 0.5 kg (16.4%) | 85 % | 4 |
| Sugar | Cukier | 0.15 kg (4.9%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Styrian Wolf | 20 g | 60 min | 11 % |
| Boil | Styrian Wolf | 20 g | 0 min | 11 % |

Yeasts

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