

# Saison Liga

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MaltEurop - Pilsen Malt	3 kg (60.6%)	80.5 %	2
Grain	Monachijski	0.8 kg (16.2%)	80 %	16
Grain	Castle Malting - Wheat Blanc	0.5 kg (10.1%)	85 %	5
Grain	Rye, Flaked	0.3 kg (6.1%)	78.3 %	4
Grain	Simpsons - Caramalt	0.25 kg (5.1%)	76 %	42
Sugar	Corn Sugar (Dextrose)	0.1 kg (2%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7.2 %
Boil	Magnum	5 g	60 min	11.5 %
Aroma (end of boil)	Perle	30 g	5 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale be-134	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	23 g	Boil	5 min
Spice	Kolendra	8 g	Boil	5 min

## Notes

- Do wyśładzania dodatkowo 4 litry wody, 3g gipsu, 1g Epsom, 1g Chlorek Wapnia  
*Aug 31, 2020, 3:59 PM*