

Saison v.1

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **10.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (53.9%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16.3%)	79 %	10
Grain	Pszeniczny	0.9 kg (14.7%)	85 %	4
Grain	Carahell	0.25 kg (4.1%)	77 %	26
Grain	Caraaroma	0.25 kg (4.1%)	78 %	400
Grain	Zakwaszający	0.125 kg (2%)	80 %	5
Sugar	Glukoza	0.3 kg (4.9%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	7.1 %
Boil	Sybilla	20 g	20 min	4.1 %
Boil	Sybilla	10 g	5 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	1000 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	Curaçao	20 g	Boil	20 min
Fining	Mech Irlandzki	4 g	Boil	15 min