

# Seszyn Saison

---

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **10**
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.9 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (58.3%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (29.2%)	79 %	10
Grain	Pszeniczny	0.2 kg (11.7%)	85 %	4
Grain	Caramunich® typ I	0.015 kg (0.9%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Szlachetny	15 g	10 min	7 %