

## Belgian Saison (poznanski)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **5.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (58.5%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (15.4%)	79 %	22
Grain	Weyermann pszeniczny jasny	0.55 kg (16.9%)	80 %	6
Grain	Castle Pale Ale	0.3 kg (9.2%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	6.6 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Ogórek	2 g	Secondary	4 day(s)

Spice	jałowiec	20 g	Secondary	4 day(s)
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