

## Może będzie z tego saison

- Gravity **15.9 BLG**
- ABV ---
- IBU **20**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Sugar	cukier	0.4 kg (8%)	--- %	---
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6 %
Boil	Sybilla	10 g	25 min	6 %
Boil	Sybilla	5 g	5 min	6 %

### Yeasts

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