

# Saison

- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **13.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński                    | 3 kg (58.3%)   | 81 %  | 4   |
| Grain | Wiedeński                     | 1 kg (19.4%)   | 79 %  | 10  |
| Grain | Pszeniczny                    | 0.5 kg (9.7%)  | 85 %  | 4   |
| Grain | zakwaszający                  | 0.2 kg (3.9%)  | 80 %  | 4   |
| Grain | Słód Caramunich (R)<br>typ II | 0.25 kg (4.9%) | 80 %  | 120 |
| Grain | Słód Caraaroma (R)            | 0.2 kg (3.9%)  | 80 %  | 350 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnat                | 30 g   | 60 min | 14.2 %     |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 5 min  | 2.9 %      |

## Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Safbrew BE-256 | Ale  | Slant | 200 ml | ---        |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Curacao                    | 10 g   | Boil    | 10 min |
| Flavor | Skórka cytrynowa           | 10 g   | Boil    | 10 min |
| Flavor | Skórka słodkiej pomarańczy | 10 g   | Boil    | 10 min |
| Flavor | Trawa cytrynowy            | 10 g   | Boil    | 10 min |