

Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (64.5%)	80 %	4
Grain	Pszeniczny	0.8 kg (12.9%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (16.1%)	79 %	10
Grain	Aromatic Malt	0.2 kg (3.2%)	78 %	51
Grain	Weyermann - Acidulated Malt	0.2 kg (3.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	10 %
Aroma (end of boil)	Fuggles	35 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	110 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	10 g	Boil	10 min
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