

Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **9.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (58.3%)	82 %	4
Grain	Strzegom Wiedeński	0.8 kg (13.3%)	79 %	10
Grain	Weyermann - Pale Wheat Malt	0.8 kg (13.3%)	85 %	5
Grain	Carahell	0.2 kg (3.3%)	77 %	26
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6
Sugar	Glukoza	0.4 kg (6.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	14 %
Boil	Saaz (Czech Republic)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp590	Ale	Liquid	2000 ml	White Laps

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min