

# Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **8.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	3.7 kg (67.3%)	80 %	3.75
Grain	Viking Malt Wiedeński	0.7 kg (12.7%)	79 %	8.5
Grain	Viking Malt Pszczeniczny	0.5 kg (9.1%)	82 %	5
Grain	Płatki owsiane	0.3 kg (5.5%)	85 %	3
Grain	Viking Malt Cookie	0.2 kg (3.6%)	72 %	50
Grain	Viking Malt Karmelowy 600	0.1 kg (1.8%)	68 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula 2019	15 g	60 min	7 %
Boil	lunga 2019	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 21	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Skórka Curacao	20 g	Boil	15 min