

# Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **7.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (43.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (39.2%)	79 %	22
Grain	Pszeniczny	0.2 kg (7.8%)	85 %	4
Grain	Carabelge	0.25 kg (9.8%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	6.5 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP568 - Belgian Style Saison Ale Yeast Blend	Ale	Liquid	30 ml	White Labs