

# Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **13.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński/ Pale ale	2 kg (38.5%)	80 %	4
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Żytni	0.5 kg (9.6%)	85 %	8
Grain	Płatki owsiane	0.4 kg (7.7%)	85 %	3
Sugar	cukier kandyzowany	1 kg (19.2%)	--- %	---
Grain	Karmel 600	0.3 kg (5.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant (CZ)	40 g	60 min	6.6 %
Boil	Premiant (CZ)	20 g	45 min	6.6 %
Aroma (end of boil)	Premiant (CZ)	20 g	0 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-134	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	1000 g	Boil	10 min