

## saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (61.5%)	81 %	4
Grain	Pszeniczny	1 kg (30.8%)	85 %	4
Grain	Biscuit Malt	0.25 kg (7.7%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	65 min	4 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
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Spice	curacao	25 g	Boil	10 min
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