

Saison

- Gravity **15 BLG**
- ABV ---
- IBU **22**
- SRM **11**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 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 **14.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (63.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (12.4%)	79 %	16
Grain	Strzegom Pszeniczny	0.8 kg (16.5%)	81 %	6
Grain	Carahell	0.15 kg (3.1%)	77 %	26
Grain	Caraamber	0.1 kg (2.1%)	75 %	59
Grain	Caraaroma	0.1 kg (2.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	11 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	20 g	Boil	10 min
Flavor	Sweet Orange Peel	20 g	Secondary	7 day(s)