

# Saison

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **19.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **44 C**, Time **60 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount           | Yield | EBC |
|-------|----------------------------------|------------------|-------|-----|
| Grain | Viking Vienna Malt               | 0.687 kg (10.4%) | 79 %  | 7   |
| Grain | Extra Pale Crisp                 | 3.5 kg (52.7%)   | 82 %  | 3.2 |
| Grain | Viking Wheat Malt                | 2.15 kg (32.4%)  | 83 %  | 5   |
| Grain | Weyermann pszeniczny czekoladowy | 0.3 kg (4.5%)    | 65 %  | 950 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 30 g   | 60 min | 7.5 %      |
| Boil                | East Kent Goldings | 20 g   | 30 min | 6.3 %      |
| Aroma (end of boil) | Citra              | 20 g   | 10 min | 12.4 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| T-58 | Ale  | Slant | 400 ml | White Labs |

## 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   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |