

Saison 2022_04

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.3 kg (60.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (18.3%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.8 kg (14.7%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (4.6%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.11 kg (2%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 10 g | 10 min | 11 % |
| Whirlpool | lunga | 10 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Lutra OYL-071 | Lager | Slant | 100 ml | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 25 g | Boil | 20 min |
| Other | Glukoza | 300 g | Boil | 0 min |