

# Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **4.4**
- 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (64.5%)	81 %	4
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (16.1%)	79 %	10
Sugar	cukier	0.2 kg (3.2%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	6.5 %
Boil	Challenger	30 g	45 min	7.6 %
Whirlpool	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis