

## saison

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **5.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (61%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (24.4%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (12.2%)	81 %	6
Grain	Carahell	0.2 kg (2.4%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	0 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm 21	Ale	Dry	30 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	15 min