

SAISON

- Gravity **13.6 BLG**
- ABV ---
- IBU **27**
- SRM **18.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (90.9%)	80 %	4
Grain	Fawcett - Pszenciczny Czekoladowy	0.1 kg (4.5%)	73 %	1001
Grain	Acid Malt	0.1 kg (4.5%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	5 min