

saison

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.6 kg (69.3%)	80 %	5
Grain	Strzegom Wiedeński	0.35 kg (9.3%)	79 %	10
Grain	Pszeniczny	0.2 kg (5.3%)	85 %	4
Grain	zakwaszający	0.1 kg (2.7%)	--- %	---
Grain	Płatki pszeniczne	0.3 kg (8%)	85 %	3
Sugar	cukier brązowy	0.2 kg (5.3%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	20 min
Fining	mech irlandzki	5 g	Boil	15 min