

saison

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **8.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**
- Temp **52 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (63.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (12.2%)	79 %	16
Grain	Pszeniczny	0.8 kg (16.3%)	85 %	4
Grain	Carahell	0.15 kg (3.1%)	77 %	26
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	Caraamber	0.1 kg (2%)	75 %	59
Grain	zakwaszający	0.05 kg (1%)	50 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Slant	1200 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min