

# Saison

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.2 kg (90%)	81 %	4
Grain	Monachijski	0.4 kg (5%)	80 %	16
Grain	Pszeniczny	0.4 kg (5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10 %
Boil	lunga	20 g	10 min	10 %
Boil	Tradition PL	25 g	3 min	5.5 %