

## saison

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **9.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (43.9%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (35.1%)	79 %	10
Grain	Pszeniczny	0.7 kg (12.3%)	85 %	4
Grain	Weyermann Specjal W	0.25 kg (4.4%)	68 %	300
Grain	Carabelge	0.25 kg (4.4%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	15 min	7.4 %
Boil	Oktawia	20 g	55 min	7.4 %
Boil	Oktawia	10 g	5 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	45 min

## Notes

- Przed gotowaniem ok 26l 13 brix  
Po gotowaniu 12?! - błąd pomiaru?  
12.05.18- sprawdzam 5brix (  
Spławik - 0 Blg  
Próbka ze stoika 5brix (  
*Apr 27, 2018, 10:57 PM*