

Saison are a girl's best friend

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (64.2%)	81 %	4
Grain	Carahell	0.25 kg (9.4%)	77 %	26
Grain	Weyermann - Pale Ale Malt	0.7 kg (26.4%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	12 g	40 min	11.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Boil	60 min