

Saison - Dorota Chrapek

- Gravity **13.1 BLG**
- ABV ---
- IBU **43**
- SRM **13.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (57.4%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (17%)	79 %	10
Grain	Pszeniczny	0.7 kg (14.9%)	85 %	4
Grain	Carahell	0.2 kg (4.3%)	77 %	26
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Zakwaszający	0.1 kg (2.1%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Aroma (end of boil)	Żatecki	20 g	20 min	4 %
Aroma (end of boil)	Żatecki	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Starter Wyeast - Belgian Saison	Ale	Liquid	1500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	0.3 g	Boil	5 min
Spice	Curacao	20 g	Boil	20 min