

Saison Dziewica

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.6 kg (78.3%) | 80 % | 4 |
| Grain | Pszenica niestodowana | 1 kg (21.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 65 min | 10 % |
| Boil | Mosaic | 15 g | 25 min | 10 % |
| Boil | Mosaic | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 10 g | --- |