

# Saison Klasyczny

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **4.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (55.7%)	80 %	4
Grain	Strzegom Wiedeński	0.6 kg (19.7%)	79 %	10
Grain	zakwaszający	0.1 kg (3.3%)	75 %	---
Grain	Pszeniczny	0.5 kg (16.4%)	85 %	4
Sugar	Cukier	0.15 kg (4.9%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	20 g	60 min	11 %
Boil	Styrian Wolf	20 g	0 min	11 %

## Yeasts

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