

# Saison na WKPD 2024

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **4.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (73.2%)	82 %	4
Grain	Steinbach wiedeński	0.5 kg (12.2%)	85 %	8
Grain	Płatki owsiane	0.4 kg (9.8%)	60 %	3
Grain	Rice, Flaked	0.2 kg (4.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic Dep	10 g	60 min	12.2 %
Boil	Mosaic Dep	10 g	30 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's

## Notes

- Woda RO:kran 1:1  
zacieranie 18L -> kwas mlekowy 2ml  
wysładzanie 7L -> kwas mlekowy 1.5ml  
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