

# Saison Piwoszarnia

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- Gravity **13.6 BLG**
- ABV ---
- IBU **30**
- SRM **19.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **32 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **34C**
- Add grains
- Keep mash **20 min** at **32C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (30%)	79 %	10
Grain	Weyermann pszeniczny jasny	1 kg (20%)	80 %	6
Grain	Strzegom Karmel 300	0.5 kg (10%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	20 min	3.5 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Herb	curacao	20 g	Boil	50 min