

Saison PK

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.2 kg (68.9%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (4.9%) | 80 % | 6 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.3 kg (4.9%) | 80 % | 20 |
| Grain | Carared | 0.2 kg (3.3%) | 75 % | 39 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%) | 80 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (16.4%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Saaz (USA) | 20 g | 10 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-----|-----|------|---------|
| Danstar - Belle Saison | Ale | Dry | 20 g | Danstar |
|------------------------|-----|-----|------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórka Słodkiej Pomarańczy | 20 g | Boil | 10 min |