

## Saison v3

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **10**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **8.1 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **5.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Castle	0.05 kg (1.7%)	70 %	350
Grain	Strzegom Pilzneński	1.1 kg (36.7%)	80 %	4
Adjunct	Pszenica niesłodowana	0.55 kg (18.3%)	75 %	3
Grain	Pszeniczny	0.25 kg (8.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (16.7%)	79 %	16
Grain	Viking Pale Ale malt	0.5 kg (16.7%)	80 %	5
Grain	Caraaroma	0.05 kg (1.7%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	40 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	10 g	Boil	5 min