

## SAISON v3 #94

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **19.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **76.6 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.7 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	3.5 kg (74.5%)	82.2 %	4.8
Grain	Bestmalz - pszeniczny	0.4 kg (8.5%)	85 %	5
Grain	Viking - wiedeński	0.5 kg (10.6%)	78 %	9
Grain	Viking - karmelowy 30	0.3 kg (6.4%)	73 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	38 g	60 min	5.1 %
Aroma (end of boil)	Styrian Bobek	25 g	3 min	4.5 %
Aroma (end of boil)	Styrian Celeia	25 g	3 min	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	140 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2.5 g	Mash	---
Water Agent	kwas mlekowy 80% [ml]	3.2 g	Mash	---
Water Agent	chlerek wapnia [ml]	0 g	Mash	---
Water Agent	węglan wapnia/kreda	0 g	Mash	---
Water Agent	sól epsom	1.5 g	Mash	---
Fining	irish moss	3 g	Boil	0 min
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