

## Table Saison

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **16**
- SRM **3.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.3 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (54.1%)	80 %	5
Grain	Pszeniczny	0.6 kg (32.4%)	85 %	4
Grain	Żytni	0.25 kg (13.5%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.7 %
Boil	Lublin (Lubelski)	10 g	15 min	3.5 %
Boil	Lublin (Lubelski)	15 g	1 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wlp 590	Ale	Liquid	600 ml	White labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	3 g	Mash	70 min
1ml do zacierania, 2ml do wyśładzania.				