Maxson

- Gravity **14.7 BLG**
- ABV **---**
- IBU **27**
- SRM **8.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg *(63.3%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg *(12.2%)*	79 %	16
Grain	Pszeniczny	0.8 kg *(16.3%)*	85 %	4
Grain	Carahell	0.15 kg *(3.1%)*	77 %	26
Grain	Weyermann - Caraamber	0.1 kg *(2%)*	75 %	65
Grain	Caraaroma	0.1 kg *(2%)*	78 %	400
Grain	Zakwaszający	0.05 kg *(1%)*	76 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.6 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	11 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min