

MOKO Saison

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

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (72.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (14.5%)	79 %	16
Sugar	Cukier	0.15 kg (4.3%)	100 %	0
Grain	Zakwaszający	0.2 kg (5.8%)	80 %	6
Grain	Caraaroma	0.1 kg (2.9%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	5 g	Mangrove Jack's