

Saison 3.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **4.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (76.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.39 kg (6.2%)	79 %	22
Grain	Słód pszeniczny Bestmalz	0.6 kg (9.5%)	82 %	5
Liquid Extract	Honey	0.5 kg (7.9%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	24 g	60 min	10 %
Boil	Saaz (Czech Republic)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	250 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	25 g	Boil	10 min
Fining	Whirlfloc	0.5 g	Boil	10 min