# saison T58

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **13.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 3.45 kg *(56.1%)* | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg *(16.3%)* | 79 % | 10 |
| Grain | Monachijski | 1 kg *(16.3%)* | 80 % | 16 |
| Grain | Caraaroma | 0.3 kg *(4.9%)* | 78 % | 400 |
| Grain | Biscuit Malt | 0.1 kg *(1.6%)* | 79 % | 45 |
| Sugar | kandyzowany | 0.3 kg *(4.9%)* | --- % | --- |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 15 g | 15 min | 13.5 % |
| Boil | Styrian Golding | 15 g | 5 min | 3.6 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| T-58 | Ale | Dry | 11 g | Fermentis |

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | skórka pomarańczy | 15 g | Boil | 10 min |