

# Lekki Saison na Madagaskar

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.35 kg (64.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (23.8%)	85 %	4
Grain	Vienna Malt	0.25 kg (11.9%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	55 min	3.6 %
Boil	Styrian Golding	12.5 g	15 min	3.6 %
Boil	Styrian Golding	12.5 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	5.75 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	20 g	Secondary	2 day(s)

Spice	Skórka cytryny	20 g	Secondary	2 day(s)
Spice	Skórka bergamotki	20 g	Secondary	2 day(s)
Spice	Aframon madagaskarski	6 g	Secondary	2 day(s)
Spice	Trawa cytrynowa	10 g	Secondary	2 day(s)
Spice	Kolendra	10 g	Secondary	2 day(s)

## Notes

- Wszystkie dodatki razem przegotować i dodać do piwa na zimno na dwa dni.  
*Apr 9, 2025, 9:20 AM*