

SAISON

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.6 kg (70.6%)	80.5 %	2
Grain	Viking Pilsner malt	1.2 kg (23.5%)	82 %	4
Grain	Pszeniczny	0.3 kg (5.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11.5 %

Notes

- 1ml kwas fosforowy do zacierania i 1ml kwas fosforowy do wody 17l do wyśładzania
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