

## Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **8.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński    | 2.5 kg (62.5%) | 80 %   | 4   |
| Grain | BESTMALZ - Best Vienna | 0.6 kg (15%)   | 80.5 % | 9   |
| Grain | Wheat, Flaked          | 0.4 kg (10%)   | 77 %   | 4   |
| Grain | Caraaroma              | 0.1 kg (2.5%)  | 78 %   | 400 |
| Grain | Oats, Flaked           | 0.4 kg (10%)   | 80 %   | 2   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 10 g   | 60 min | 12.5 %     |
| Boil    | Sybilla PolishHops | 15 g   | 5 min  | 4.6 %      |

### Yeasts

| Name                   | Type | Form   | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| Wyeast - French Saison | Ale  | Liquid | 500 ml | Wyeast     |