

## Saison

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 2.6 kg (76.5%) | 80.5 % | 3   |
| Grain | Pszeniczny                 | 0.6 kg (17.6%) | 80 %   | 4   |
| Sugar | Cane (Beet) Sugar          | 0.2 kg (5.9%)  | 100 %  | 0   |

### Hops

| Use for | Name              | Amount  | Time   | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil    | Marynka           | 16.67 g | 40 min | 7.7 %      |
| Boil    | Lublin (Lubelski) | 8.33 g  | 30 min | 3.7 %      |
| Boil    | Lublin (Lubelski) | 8.33 g  | 10 min | 3.7 %      |
| Boil    | Lublin (Lubelski) | 16.67 g | 1 min  | 3.7 %      |

### Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale  | Liquid | 625 ml | White Labs |