

## # 7 Session saison

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **29**
- SRM **8.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **4.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (52.6%)	80 %	4
Adjunct	Pszenica niesłodowana	0.4 kg (21.1%)	75 %	3
Grain	Płatki owsiane	0.15 kg (7.9%)	85 %	3
Grain	Strzegom Karmel 30	0.3 kg (15.8%)	75 %	30
Grain	Jęczmień palony	0.05 kg (2.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	11 g	40 min	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's