

Dark saison

- Gravity **15.7 BLG**
- ABV ---
- IBU **36**
- SRM **37.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (1.5%) | 68 % | 1202 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.5%) | 80 % | 6 |
| Grain | Pilzneński | 3 kg (46.2%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.7%) | 70 % | 299 |
| Grain | Pszeniczny Ciemny | 1 kg (15.4%) | 70 % | 16 |
| Grain | Barwiący | 0.5 kg (7.7%) | 55 % | 985 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Sugar | cukier | 0.3 kg (4.6%) | 80 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 90 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| Bulldog | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Skórka pomarańczy | 20 g | Boil | 10 min |