

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