

# Lubelski Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **3.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (84.6%)	81 %	4
Grain	Strzegom Pszeniczny	0.5 kg (9.6%)	81 %	6
Sugar	Corn Sugar (Dextrose)	0.3 kg (5.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	60 g	90 min	4 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Lublin (Lubelski)	30 g	0 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP566 - Belgian Saison II Yeast	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	2 g	Boil	15 min