

Może będzie z tego saison

- Gravity **15.9 BLG**
- ABV ---
- IBU **20**
- SRM **4.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 81 % | 4 |
| Sugar | cukier | 0.4 kg (8%) | --- % | --- |
| Grain | Carahell | 0.2 kg (4%) | 77 % | 26 |
| Grain | Viking Pale Ale malt | 1 kg (20%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 6 % |
| Boil | Sybilla | 10 g | 25 min | 6 % |
| Boil | Sybilla | 5 g | 5 min | 6 % |

Yeasts

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