

# Rye Saison

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Żytni	2 kg (33.3%)	85 %	8
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marco Polo	20 g	30 min	12.8 %
Boil	Marco Polo	30 g	10 min	12.8 %
Dry Hop	Zula	50 g	3 day(s)	7 %

## Yeasts

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