

SAISON #1

- Gravity **13.6 BLG**
- ABV ---
- IBU **39**
- SRM **10**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.35 kg (54%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (16%)	79 %	10
Grain	Pszeniczny	0.35 kg (14%)	--- %	8
Grain	Carahell	0.1 kg (4%)	77 %	26
Grain	Caraaroma	0.1 kg (4%)	78 %	400
Grain	Zakwaszający	0.05 kg (2%)	--- %	4
Sugar	Glukoza	0.15 kg (6%)	--- %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	20 min
Other	glukoza	50 g	Boil	5 min