

saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **4.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

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

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (69.4%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (8.3%)	78 %	4
Sugar	Candi Sugar, Clear	0.3 kg (8.3%)	78.3 %	2
Grain	Słód pszeniczny Bestmalz	0.5 kg (13.9%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	50 min	5 %
Boil	Saaz (Czech Republic)	10 g	30 min	3.7 %
Boil	East Kent Goldings	10 g	10 min	5 %
Boil	East Kent Goldings	10 g	5 min	5 %
Boil	Saaz (Czech Republic)	20 g	5 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Be-134	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	10 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min
Spice	trawa cytrynowa	5 g	Boil	5 min