

Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Słód pilzneński Malteurop | 4 kg (74.8%) | 80 % | 5 |
| Grain | pszeniczny optima | 1 kg (18.7%) | 82.2 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (2.8%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (3.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| First Wort | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Tradition | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|---------------------|
| b56 rustic | Ale | Slant | 200 ml | Imperiale od Zasada |