

# Saison

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **17**
- SRM **5.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **65 C**, Time **30 min**
- Temp **79 C**, Time **25 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **65C**
- Keep mash **25 min** at **79C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (69.2%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (15.4%)	82 %	5
Grain	Strzegom Monachijski typ I	0.75 kg (11.5%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.25 kg (3.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	70 min	4.7 %
Boil	Saaz (Czech Republic)	10 g	70 min	3.11 %
Boil	East Kent Goldings	15 g	20 min	4.7 %
Boil	Saaz (Czech Republic)	15 g	20 min	3.11 %
Boil	East Kent Goldings	10 g	5 min	4.7 %

Boil	Saaz (Czech Republic)	10 g	5 min	3.11 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's