

Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (74.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (18.5%) | 85 % | 4 |
| Grain | Briess - Carapils Malt | 0.1 kg (3.7%) | 74 % | 3 |
| Sugar | Cukier | 0.1 kg (3.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | CascadePL | 10 g | 60 min | 5.5 % |
| Boil | CascadePL | 10 g | 30 min | 5.5 % |
| Boil | CascadePL | 10 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| BE-134 | Ale | Dry | 6 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Water Agent | Cukier | 100 g | Boil | 10 min |
| Flavor | Curacao | 10 g | Boil | 10 min |