

SAISON

- Gravity **13.6 BLG**
- ABV ---
- IBU **27**
- SRM **18.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|--------|------|
| Grain | Strzegom Pilzneński | 2 kg (90.9%) | 80 % | 4 |
| Grain | Fawcett - Pszenciczny Czekoladowy | 0.1 kg (4.5%) | 73 % | 1001 |
| Grain | Acid Malt | 0.1 kg (4.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | curacao | 10 g | Boil | 5 min |