

Saison

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **10.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 2.7 kg (51.9%) | 81 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (19.2%) | 79 % | 10 |
| Grain | Viking Wheat Malt | 0.7 kg (13.5%) | 83 % | 5 |
| Grain | Carahell | 0.2 kg (3.8%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (3.8%) | 78 % | 400 |
| Grain | Acid Malt | 0.1 kg (1.9%) | 58.7 % | 6 |
| Sugar | Cukier | 0.3 kg (5.8%) | 100 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 12 g | 60 min | 12 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 20 g | Boil | 15 min |

| | | | | |
|--------|----------------------------|------|------|-------|
| Flavor | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |
|--------|----------------------------|------|------|-------|