

## Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **9.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.57 kg (60%)	81 %	4
Grain	Strzegom Wiedeński	0.89 kg (15%)	79 %	10
Grain	Monachijski	0.89 kg (15%)	80 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.59 kg (10%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	3.6 %
Boil	Fuggles	20 g	45 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Dry Hop	Fuggles	20 g	5 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Bella Saison	Ale	Dry	11.5 g	Danstar

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min
Herb	Ginger Root	25 g	Boil	15 min