

Saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **8.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	80 %	4
Grain	BESTMALZ - Best Vienna	0.6 kg (15%)	80.5 %	9
Grain	Wheat, Flaked	0.4 kg (10%)	77 %	4
Grain	Caraaroma	0.1 kg (2.5%)	78 %	400
Grain	Oats, Flaked	0.4 kg (10%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12.5 %
Boil	Sybilla PolishHops	15 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - French Saison	Ale	Liquid	500 ml	Wyeast