

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 |