

## Saison

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.7 liter(s)**

### Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **0 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.2 kg (80.8%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.3 kg (5.8%)	82 %	5
Grain	Carared	0.3 kg (5.8%)	75 %	39
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6
Grain	Monachijski Ciemny Steinbach	0.3 kg (5.8%)	100 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %
Boil	hallertauer tradition	10 g	20 min	5.4 %
Boil	East Kent Goldings	10 g	20 min	5.1 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %

Aroma (end of boil)	Hallertauer Tradition	15 g	5 min	5.4 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %
Dry Hop	Hallertauer Tradition	30 g	3 day(s)	5.4 %
Dry Hop	East Kent Goldings	30 g	3 day(s)	5.1 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min