

# Saison Buffoon

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (54.9%)	81 %	4
Grain	Monachijski	1.3 kg (25.5%)	80 %	16
Grain	Pszeniczny	0.5 kg (9.8%)	85 %	4
Sugar	Dememera Sugar	0.5 kg (9.8%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8 %
Boil	Hallertau Mittelfruh	10 g	60 min	4.7 %
Boil	Challenger	10 g	60 min	7.4 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.7 %
Boil	East Kent Goldings	45 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	20 g	Boil	5 min
Spice	Skórka z pomarańczy	135.95 g	Boil	5 min
Spice	Aframon madagaskarski	1.5 g	Boil	5 min
Flavor	Płatki dębowe francuskie średnio przypalane	20 g	Secondary	2 day(s)