

Saison by. homebrewing.pl

- Gravity **10.8 BLG**
- ABV ---
- IBU **43**
- SRM **13.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.7 kg (57.4%) | 81 % | 5 |
| Grain | Weyermann - Vienna Malt | 0.8 kg (17%) | 81 % | 9 |
| Grain | Weyermann - Pale Wheat Malt | 0.7 kg (14.9%) | 82 % | 5 |
| Grain | Carahell | 0.2 kg (4.3%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (4.3%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.1%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 65 min | 9.4 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.4 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Safebrew T-58 | Ale | Dry | 11.4 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Flavor | Glukoza | 300 g | Boil | 5 min |
| Spice | Skórki curacao | 20 g | Boil | 20 min |