

## Saison/ Dzikus

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **69**
- SRM **3.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **6.4 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 1 kg (31.3%)   | 81 %  | 4   |
| Grain | Pszeniczny     | 1 kg (31.3%)   | 85 %  | 4   |
| Grain | Płatki owsiane | 1.2 kg (37.5%) | 60 %  | 3   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Warrior            | 20 g   | 60 min | 15.5 %     |
| Boil    | East Kent Goldings | 50 g   | 5 min  | 5.1 %      |

### Notes

- Drożdże do wyboru:  
WPL 565 - Belgian Saison  
WPL 566 - Belgian Saison II  
Wyeast 3724 - Belgian Saison  
Wyeast 3726 - Farmhouse Ale  
Drożdże najbardziej polecane do saisona, wacham się najbardziej między saison II i farmhouse.  
Fermentacja pierwsze 3 dni 18/19C potem podnosić o 1C na dzień do 27C.  
*Jun 14, 2019, 1:57 PM*