

Saison eqinox i saaz

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (57.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.6%) | 79 % | 10 |
| Grain | Monachijski | 0.5 kg (9.6%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (9.6%) | 85 % | 4 |
| Grain | Jęczmień niesłodowany | 0.4 kg (7.7%) | 75 % | 2 |
| Grain | Chateau crystal | 0.1 kg (1.9%) | 80 % | 150 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Equinox | 15 g | 60 min | 13.1 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Be 134 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Spice | Curacao | 10 g | Boil | 10 min |