

## Saison PP

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- Gravity **13.1 BLG**
- ABV ---
- IBU **22**
- SRM **10.6**
- 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 **5 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **52 C**, Time **0 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.1 kg (63.3%)	81 %	4
Grain	Monachijski	0.6 kg (12.2%)	80 %	16
Grain	Pszeniczny	0.8 kg (16.3%)	85 %	4
Grain	Carahell	0.15 kg (3.1%)	77 %	26
Grain	Caraamber	0.1 kg (2%)	75 %	59
Grain	Caraaroma	0.1 kg (2%)	78 %	400
Grain	zakwaszający	0.05 kg (1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	65 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	11.5 g	Gozdawa

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	curacao	20 g	Boil	10 min