

# SAISON Przełom GH

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1500 liter(s)**
- Total mash volume **2000 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1500 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **1530 liter(s)** of **76C** water or to achieve **2530 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	350 kg (70%)	81 %	4
Grain	Pszeniczny	50 kg (10%)	85 %	4
Grain	Monachijski	50 kg (10%)	80 %	16
Grain	Cara-Pils/Dextrine	25 kg (5%)	72 %	4
Grain	płatki owsiane	25 kg (5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	2000 g	60 min	6.5 %
Boil	Cascade	2000 g	15 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	1000 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech	300 g	Boil	15 min
Flavor	skórka słodkiej pomarańczy	500 g	Boil	10 min
Flavor	curacao	1000 g	Boil	10 min