

# SAISON (TWÓJ BROWAR)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **5.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (65.1%)	81 %	4
Grain	Monachijski	0.7 kg (16.3%)	80 %	16
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4
Grain	Strzegom Bursztynowy	0.3 kg (7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	20 g	60 min	8 %
Boil	Strisselspalt	15 g	15 min	4 %
Aroma (end of boil)	Strisselspalt	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Belle Saison	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórki pomarańczy	20 g	Boil	10 min
Flavor	Cukier kandyzowany	400 g	Boil	5 min