

Saison v3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **6.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	pale ale souflet	1.3 kg (16.3%)	81 %	6
Grain	Strzegom Pszeniczny	1 kg (12.5%)	81 %	6
Grain	Caramunich® typ I	0.3 kg (3.8%)	73 %	80
Grain	Viking Malt Caramel Pale	0.2 kg (2.5%)	80 %	8
Sugar	Brown Sugar, Dark	0.2 kg (2.5%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	10.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP568 Saison Ale Blend	Ale	Liquid	1000 ml	White labs

Wyeast 3726 Farmhouse Ale Yeast	Ale	Liquid	250 ml	Weyest
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Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	20 g	Boil	5 min