

## Saison z Curacao

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **5.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (46.2%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (15.4%)	79 %	10
Grain	Zakwaszający	0.1 kg (3.1%)	75 %	3
Grain	Karmelowy Czerwony	0.1 kg (3.1%)	75 %	55
Grain	Strzegom Karmel 30	0.1 kg (3.1%)	75 %	30
Grain	Płatki jęczmienne	0.2 kg (6.2%)	85 %	3
Grain	Pszoniczny	0.5 kg (15.4%)	85 %	4
Sugar	Cane (Beet) Sugar	0.25 kg (7.7%)	85 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	9.5 %
Boil	Marynka	10 g	10 min	7.8 %
Aroma (end of boil)	Marynka	10 g	5 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Herb	Curacao	15 g	Boil	10 min