

Sezon na Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **10.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.85 kg (29.1%)	81 %	4
Grain	Pszeniczny	1.65 kg (26%)	85 %	4
Grain	Strzegom Wiedeński	1.5 kg (23.6%)	79 %	10
Grain	Strzegom Monachijski typ I	0.75 kg (11.8%)	79 %	16
Grain	Carahell	0.1 kg (1.6%)	77 %	26
Grain	Caraamber	0.15 kg (2.4%)	75 %	59
Grain	Caraaroma	0.25 kg (3.9%)	78 %	400
Grain	zakwaszający	0.1 kg (1.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	8 %
Boil	Sladek	15 g	15 min	6 %
Boil	Marynka	15 g	10 min	10 %

Boil	Mosaic	10 g	2 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
B16 Belgian Saison	Ale	Dry	10 g	Bulldog

Notes

- Brix pogotowaniu 13
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