

#22 Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **5**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (39.6%)	80 %	4
Grain	Strzegom Pale Ale	0.8 kg (15.8%)	79 %	6
Grain	Strzegom Pszeniczny	0.8 kg (15.8%)	81 %	6
Grain	Strzegom Wiedeński	0.25 kg (5%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (9.9%)	79 %	16
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6
Sugar	Candi Sugar, Clear	0.4 kg (7.9%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Boil	East Kent Goldings	20 g	20 min	4 %
Boil	East Kent Goldings	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	candi sugar	400 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min
Fining	Compac Cg	0.5 g	Boil	10 min