

## #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

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safbrew T-58 | Ale         | Dry         | 11.5 g        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | candi sugar | 400 g         | Boil           | 10 min      |
| Flavor      | curacao     | 20 g          | Boil           | 10 min      |
| Fining      | Compac Cg   | 0.5 g         | Boil           | 10 min      |