

## 3x saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **5.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.9 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **30.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (42.1%)	80 %	5
Grain	Pilznieński	3 kg (31.6%)	81 %	4
Grain	Strzegom Pszeniczny	1.5 kg (15.8%)	81 %	6
Grain	Abbey Castle	0.5 kg (5.3%)	80 %	45
Grain	Strzegom Wiedeński	0.5 kg (5.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Whirlpool	Simcoe	50 g	4 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saisonstain	Ale	Liquid	1000 ml	Omega
Gluc	Ale	Liquid	1000 ml	omega
FM 23	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pomarańcze -zest i sok 2 sztuki	22 g	Boil	5 min
Fining	whirfloc	1 g	Boil	5 min
Other	Kwas mlekowy	5 g	Mash	60 min
Water Agent	NaCl	5 g	Mash	60 min