

## Dark saison

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **19.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Malteurop	4 kg (71.2%)	80 %	5
Grain	pszeniczny optima	1 kg (17.8%)	82.2 %	4
Grain	Płatki owsiane	0.15 kg (2.7%)	85 %	3
Grain	Pale Chocolate Fawcett	0.3 kg (5.3%)	65 %	500
Grain	Carafa III special	0.07 kg (1.2%)	65 %	1400
Grain	pszen. czekoladowy Weyer.	0.1 kg (1.8%)	65 %	1050

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	11 %
Aroma (end of boil)	Citra	30 g	0 min	13.3 %
Aroma (end of boil)	Mosaic	30 g	0 min	12.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
b56 rustic	Ale	Slant	200 ml	Imperiale od Zasada