

# Not Easy Saison

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **6.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	1.5 kg (27.8%)	78 %	8
Grain	Strzegom Karmel 150	0.1 kg (1.9%)	75 %	150
Grain	Żytni	0.1 kg (1.9%)	85 %	8
Grain	Acid Malt	0.1 kg (1.9%)	58.7 %	6
Grain	Viking Malt Wędzony Jabłonią	1 kg (18.5%)	82 %	10
Grain	Viking Pale Ale malt	2.6 kg (48.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Mistral	25 g	20 min	7.9 %
Boil	Mistral	30 g	0 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Belle Saison	Ale	Slant	150 ml	---

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	25 g	Boil	10 min
Spice	Skórka cytryny	25 g	Boil	10 min
Water Agent	Gips	3 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min