

# Sai

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **11.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.4 liter(s)**
- Total mash volume **46.8 liter(s)**

## Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **36.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (57.7%)	80 %	5
Grain	Weyermann - Vienna Malt	2 kg (19.2%)	81 %	8
Grain	Słód pszeniczny Bestmalz	1.2 kg (11.5%)	82 %	5
Grain	Caraaroma	0.5 kg (4.8%)	78 %	400
Grain	Carahell	0.5 kg (4.8%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (1.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	4.5 %
Boil	Hallertau Mittelfruh	35 g	60 min	4.1 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Boil	Hallertau Mittelfruh	30 g	20 min	4.1 %
Boil	Hallertau Mittelfruh	35 g	7 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	12 min
Flavor	Skórka pomarańczy i cytryny	40 g	Boil	15 min
Other	glukoza	200 g	Boil	15 min