

Saison

- Gravity **13.6 BLG**
- ABV ---
- IBU **35**
- SRM **7**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (87.9%) | 81 % | 4 |
| Grain | Abbey Castle | 0.2 kg (4.4%) | 80 % | 45 |
| Grain | Special B Castle | 0.1 kg (2.2%) | 70 % | 350 |
| Sugar | cukier kandyzowany | 0.25 kg (5.5%) | 90 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 12 % |
| Boil | East Kent Goldings | 5 g | 15 min | 5.1 % |
| Boil | East Kent Goldings | 5 g | 5 min | 5.1 % |