

Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (36.4%)	79 %	10
Grain	Carabelge	0.5 kg (9.1%)	80 %	30
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	55 min	8.9 %
Boil	lunga	10 g	35 min	11 %
Boil	Puławski	15 g	10 min	8.9 %
Whirlpool	lunga	15 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	curakao	20 g	Boil	5 min
Spice	curakao	20 g	Secondary	7 day(s)