

# Saison

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.6 kg (76.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (10%)	81 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (10%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.2 kg (3.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	90 min	7 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %
Aroma (end of boil)	Perle	20 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safeale BE-134	Champagne	Dry	11 g	Fermentis