

## Saison

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **1.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (53.9%)	80 %	---
Grain	Pszeniczny	0.9 kg (14.3%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	---
Grain	Caraaroma	0.25 kg (4%)	78 %	---
Grain	Carahell	0.25 kg (4%)	77 %	26
Grain	słód zakwaszający	0.13 kg (2.1%)	--- %	---
Sugar	glukoza	0.375 kg (5.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	65 min	10 %
Boil	lunga	18 g	65 min	11 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Perle	5 g	15 min	7 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Boil	Saaz (Czech Republic)	3 g	5 min	4.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	12 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Other	curacao	20 g	Boil	15 min