

# Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **6.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **54 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (69.2%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (12.8%)	83 %	5
Grain	słód Caramel	0.3 kg (7.7%)	75 %	10
Grain	Viking Malt Karmelowy 50	0.1 kg (2.6%)	80 %	50
Grain	Płatki owsiane	0.3 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	65 min	4.5 %
Boil	Fuggles	20 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	5 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.9 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2 g	Boil	10 min
Other	Łuska ryżowa	50 g	Mash	60 min