

Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **6.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (72.6%)	80 %	4
Adjunct	Pszenica niesłodowana	0.44 kg (13.9%)	75 %	3
Grain	Płatki owsiane	0.4 kg (12.6%)	85 %	3
Grain	Strzegom Karmel 600	0.03 kg (0.9%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.1 %
Boil	Sybilla	40 g	0 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	4 g	Mash	60 min

Water Agent	Lactic Acid	4 g	Mash	60 min
Fining	Whirfloc-T	1.25 g	Boil	10 min