

Saison

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **12.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **18.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.84 kg (55.8%)	80 %	4
Grain	Strzegom Wiedeński	0.55 kg (16.7%)	79 %	10
Grain	Pszeniczny	0.49 kg (14.8%)	85 %	4
Grain	Carahell	0.14 kg (4.2%)	77 %	26
Grain	Caraaroma	0.22 kg (6.7%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.06 kg (1.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12.27 g	50 min	10 %
Boil	Saaz (Czech Republic)	6.75 g	5 min	4.5 %
Boil	Lublin (Lubelski)	6.75 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	12.27 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka Curacao	13.5 g	Boil	15 min
Flavor	Cukier kandyzowany jasny	306.82 g	Boil	10 min