

Saison 2020

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.6 kg (81.2%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.2 kg (6.2%) | 83 % | 5 |
| Grain | Weyermann - Carared | 0.2 kg (6.2%) | 75 % | 45 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.2 kg (6.2%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Hallertauer Tradition | 7 g | 20 min | 5.5 % |
| Boil | East Kent Goldings | 7 g | 20 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 7 g | 20 min | 4.5 % |
| Aroma (end of boil) | Hallertauer Tradition | 10 g | 5 min | 5.5 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.1 % |

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|---------------------|-----------------------|------|-------|-------|
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |
|---------------------|-----------------------|------|-------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safale B-134 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |