

# Saison

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **4.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (75.8%)	81 %	4
Grain	wiedenski	1 kg (15.2%)	80 %	9
Grain	Pszeniczny	0.6 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	40 g	15 min	4.5 %

## Notes

- 2 wiadra brzeczki 14BLG po 13l  
Do jednego WL Belgian saison  
Do drugiego Wyeast Belgian saison  
Temp fermentacji 24-32 stopnie  
Gaz 2,8 vol  
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