

Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **30 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński | 1.25 kg (47.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (37.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (15.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |