

Saison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **5.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (40.7%) | 85 % | 7 |
| Grain | Pszeniczny | 0.89 kg (18.1%) | 85 % | 4 |
| Grain | Caramunich® typ I | 0.2 kg (4.1%) | 73 % | 80 |
| Sugar | Sugar, Table (Sucrose) | 0 kg | 100 % | 2 |
| Grain | Weyermann - Pilsner Malt | 1.82 kg (37.1%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Marynka | 18 g | 60 min | 8.8 % |
| Boil | Tradition | 30 g | 5 min | 5.2 % |
| Boil | Tradition | 0 g | 15 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| French saison yeast | Ale | Liquid | 100 ml | Wyeast |