

## saison

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- Gravity **14.9 BLG**
- ABV ---
- IBU **23**
- SRM **6.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3 kg (50%)    | 80 %  | 4   |
| Grain | Strzegom Wiedeński          | 1.5 kg (25%)  | 79 %  | 10  |
| Grain | Strzegom pszeniczny         | 1 kg (16.7%)  | 81 %  | 6   |
| Grain | Weyermann - carahell        | 0.2 kg (3.3%) | 80 %  | 6   |
| Grain | Weyermann - caraaroma       | 0.2 kg (3.3%) | 80 %  | 6   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%) | 80 %  | 6   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | triskel | 30 g   | 60 min | 7.6 %      |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safbrew abbaye | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type    | Name                | Amount | Use for | Time   |
|---------|---------------------|--------|---------|--------|
| Flavor  | curacao             | 20 g   | Boil    | 15 min |
| Flavor  | skórka pomarańczy   | 12.5 g | Boil    | 30 min |
| Flavor  | skórka z grejfruta  | 20 g   | Boil    | 35 min |
| Flavor  | skórka z mandarynki | 15 g   | Boil    | 25 min |
| Finning | mech irlandzki      | 3.5 g  | Boil    | 10 min |
| Flavor  | skórka z limonki    | 2 g    | Boil    | 15 min |
| Flavor  | skórka z cytryny    | 2.5 g  | Boil    | 15 min |