

# saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (83.3%)	81 %	5
Grain	Weyermann - Light Munich Malt	1 kg (16.7%)	82 %	17

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	kazbek	20 g	10 min	4 %
Boil	Hallertau	10 g	10 min	5 %
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
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Spice	skórka gorzkiej pomarańczy	20 g	Boil	5 min
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