

# Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (53.3%)	82 %	4
Grain	Viking Wheat Malt	0.8 kg (13.3%)	83 %	5
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Strzegom Karmel 30	0.25 kg (4.2%)	75 %	30
Grain	Aroma CastleMalting	0.25 kg (4.2%)	78 %	100
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6
Sugar	Candi Sugar, Clear	0.4 kg (6.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	10 %
Aroma (end of boil)	Oktawia	18 g	15 min	7.1 %
Aroma (end of boil)	Saaz (Czech Republic)	12 g	15 min	4.5 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Flavor	Limonka Skórka	10 g	Boil	15 min
Spice	Kolendra	5 g	Boil	15 min
Herb	Trawa cytrynowa	10 g	Boil	15 min