

# Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **6.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (44.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	60 min	10 %
Boil	Citra	5 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale BE-134	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	POMARAŃCZE SKÓRKA	10 g	Boil	5 min