

# Saison Dziewica

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **3.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.6 kg (78.3%)	80 %	4
Grain	Pszenica niestodowana	1 kg (21.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	65 min	10 %
Boil	Mosaic	15 g	25 min	10 %
Boil	Mosaic	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	---