

Saison / Hoppy Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.3%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.8%) | 75 % | 30 |
| Sugar | Cukier | 0.3 kg (4.6%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnat | 20 g | 60 min | 12.4 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.07 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 5 min | 4.07 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| WLP590 French Saison | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Skórka pomarańczy | 20 g | Boil | 5 min |