

## Saison kwiecień

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **3.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (92.3%)	81 %	4
Grain	Pszeniczny	0.15 kg (7.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	11 g	60 min	10.3 %