

saison_LD

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **6.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **56 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **12 min**
- Temp **78 C**, Time **4 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **30 min** at **56C**
- Keep mash **30 min** at **63C**
- Keep mash **12 min** at **73C**
- Keep mash **4 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzeński	3 kg (46.2%)	80.5 %	4
Grain	pszeniczny	2 kg (30.8%)	82 %	5
Grain	wiedeński	1 kg (15.4%)	80.5 %	9
Grain	Caramunich® typ I	0.5 kg (7.7%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	75 g	50 min	5.5 %
Boil	Hallertau Blanc	25 g	10 min	11 %
Aroma (end of boil)	Hallertau Blanc	10 g	1 min	11 %
Dry Hop	Hallertau Blanc	25 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-134	Ale	Dry	20 g	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	20 g	Boil	15 min