

# Saison na lenia

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **7.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **60 C**, Time **0 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **0 min** at **60C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (57.4%)	82 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (11.1%)	79 %	16
Grain	Pszeniczny	0.8 kg (14.8%)	85 %	4
Grain	Carahell	0.15 kg (2.8%)	77 %	26
Grain	Caraaroma	0.1 kg (1.9%)	78 %	400
Grain	Caraamber	0.1 kg (1.9%)	75 %	59
Sugar	cukier	0.5 kg (9.3%)	100 %	---
Grain	Zakwaszający	0.05 kg (0.9%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Żatecki	25 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	60 min