

Table Saison

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **7.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (78.3%)	81 %	4
Grain	Caraaroma	0.1 kg (4.3%)	78 %	400
Grain	Pszeniczny	0.4 kg (17.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Oktawia	10 g	10 min	7.1 %
Boil	Oktawia	20 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Farmhouse hybrid Saison-style Yeast	Ale	Dry	11 g	Lallemand