

## Table Saison

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (31.8%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (56.1%)	80 %	5
Grain	Rye, Flaked	0.25 kg (4.7%)	78.3 %	4
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	Centennial	30 g	30 min	10.5 %

### Yeasts

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

### Notes

- Rozcieńczone 6l wody do 10 blg.  
*Jul 8, 2018, 6:23 PM*