

Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **5.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **11 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.33 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (57.9%)	80 %	4
Grain	Viking Vienna Malt	1 kg (17.5%)	79 %	10
Grain	Viking Wheat Malt	0.6 kg (10.5%)	83 %	4
Grain	Słód pszeniczny Bestmalz	0.2 kg (3.5%)	82 %	5
Grain	Abbey Castle	0.4 kg (7%)	80 %	45
Grain	Weyermann - Acidulated Malt	0.05 kg (0.9%)	80 %	6
Sugar	Glukoza	0.15 kg (2.6%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	15 g	60 min	10 %
Boil	Sybilla	25 g	20 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP590	Ale	Liquid	40 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	10 g	Secondary	5 day(s)