Saison #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **7.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **90 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **90 min** at **100C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.5 kg *(59.8%)*	80 %	16
Grain	Strzegom Pilzneński	1 kg *(17.1%)*	80 %	4
Grain	Pszeniczny	1 kg *(17.1%)*	85 %	4
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.35 kg *(6%)*	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade (szyszka)	50 g	20 min	4.8 %
Boil	Equanot (USA)	15 g	60 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-134	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	10 min
Fining	Mech irlandzki	10 g	Boil	10 min