

#1 Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **4.1**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (73.8%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (8.2%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (8.2%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%) | 80 % | 6 |
| Sugar | Glukoza | 0.5 kg (8.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 55 min | 5.1 % |
| Boil | East Kent Goldings | 25 g | 40 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 500 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |