

## #123 Saison

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **5.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.9 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **17.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (56.4%)	80 %	5
Grain	Strzegom Wiedeński	0.58 kg (21.8%)	79 %	10
Grain	Cara Blonde - Castle Malting	0.22 kg (8.3%)	78 %	20
Grain	Pszeniczny	0.2 kg (7.5%)	70 %	4
Sugar	Cane (Beet) Sugar	0.16 kg (6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	15 g	45 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Fining	Whirfloc	1.25 g	Boil	12 min
Spice	Curacao	2.5 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	2.5 g	Boil	10 min
Other	Pożywka dla drożdży	1.3 g	Boil	10 min
Other	Witamina C	1.1 g	Secondary	13 day(s)