

## #23 Saison

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **5.3**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (81.8%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	22
Grain	Caramel/Crystal Malt - 10L	0.5 kg (9.1%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	10 %
Aroma (end of boil)	Styrian Golding	20 g	15 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	40 ml	Fermentum Mobile