

## 25B. Saison Mangrove Jack's French Saison Ale M29

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (90.1%)	81 %	4
Grain	Pszeniczny	0.33 kg (9.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	90 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

### Notes

- 7-10 dni 20C -> 26C -> 30C  
2 dni 2C  
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