

## # 53 Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **10**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (59.8%) | 80 %   | 4   |
| Grain | Strzegom Wiedeński  | 0.6 kg (10.3%) | 79 %   | 10  |
| Grain | Żytni               | 0.25 kg (4.3%) | 85 %   | 8   |
| Grain | pszeniczny ciemny   | 0.55 kg (9.4%) | 80 %   | 17  |
| Grain | Pszeniczny          | 0.5 kg (8.5%)  | 85 %   | 4   |
| Grain | Caramel/Crystal 50  | 0.35 kg (6%)   | 75 %   | 59  |
| Sugar | Candi Sugar, Dark   | 0.1 kg (1.7%)  | 78.3 % | 542 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 60 min | 8.6 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 40 min | 4.16 %     |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 4.16 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|        |     |        |       |     |
|--------|-----|--------|-------|-----|
| fm 702 | Ale | Liquid | 30 ml | --- |
|--------|-----|--------|-------|-----|

### Extras

| Type        | Name                     | Amount | Use for  | Time   |
|-------------|--------------------------|--------|----------|--------|
| Water Agent | gips                     | 5 g    | Mash     | 60 min |
| Spice       | aframon<br>madagaskarski | 20 g   | Boil     | 5 min  |
| Spice       | werbena cytrynowa        | 15 g   | Boil     | 5 min  |
| Fining      | whirlfloc                | 1 g    | Boil     | 10 min |
| Other       | witamina A               | 4 g    | Bottling | ---    |