

## #99 Saison

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **12.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **41.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.55 kg (88.3%)	81 %	4
Grain	Abbey Malt Weyermann	0.3 kg (3.5%)	75 %	45
Grain	Caraaroma	0.3 kg (3.5%)	78 %	400
Grain	Special B Malt	0.1 kg (1.2%)	65.2 %	315
Sugar	cukier	0.3 kg (3.5%)	100 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.6 %
Aroma (end of boil)	aramis	20 g	15 min	5.9 %
Aroma (end of boil)	aramis	30 g	5 min	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	500 ml	Fermentum Mobile

### Extras

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

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	5 min