

## Ponury sezon [Smoked dark saison]

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **32.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszenica prażona	0.1 kg (2.8%)	70 %	1000
Grain	Strzegom Czekoladowy 1200	0.25 kg (6.9%)	68 %	1202
Grain	Strzegom Karmel 300	0.25 kg (6.9%)	70 %	299
Grain	Strzegom Pilzneński	2 kg (55.6%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (27.8%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Eureka!	10 g	90 min	13 %
Boil	Eureka!	40 g	5 min	13 %

### Yeasts

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