

# Saion

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **5**
- Style **Saion**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.2 kg (82.4%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.3 kg (5.9%)	82 %	5
Grain	Monachijski Ciemny Steinbach	0.3 kg (5.9%)	100 %	30
Grain	Carared	0.2 kg (3.9%)	75 %	39
Grain	Słód Zakwaszający	0.1 kg (2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	Skórka słodkiej pomarańczy	20 g	Boil	10 min