

SAISON 1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **6.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **68 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (49.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Strzegom Pszeniczn	1 kg (16.4%)	81 %	6
Grain	Strzegom Karmel 30	0.5 kg (8.2%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (8.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16 %
Boil	Sybill	20 g	20 min	3.5 %
Boil	lung	10 g	7 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale be-134	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	15 min
Spice	kolendra	15 g	Boil	7 min