

# Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (46.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (38.5%)	79 %	10
Grain	zakwaszający	0.2 kg (7.7%)	--- %	---
Sugar	glukoza	0.1 kg (3.8%)	--- %	---
Dry Extract	ekstrakt słodowy	0.1 kg (3.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Boil	Saaz (Czech Republic)	10 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP568 - Belgian Style Saison Ale Yeast Blend	Ale	Liquid	30 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	15 min
Water Agent	mech	2 g	Boil	15 min