

Saison

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **5.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **11 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.33 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.3 kg (57.9%) | 80 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (17.5%) | 79 % | 10 |
| Grain | Viking Wheat Malt | 0.6 kg (10.5%) | 83 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.2 kg (3.5%) | 82 % | 5 |
| Grain | Abbey Castle | 0.4 kg (7%) | 80 % | 45 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (0.9%) | 80 % | 6 |
| Sugar | Glukoza | 0.15 kg (2.6%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga Polish Hops | 15 g | 60 min | 10 % |
| Boil | Sybilla | 25 g | 20 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP590 | Ale | Liquid | 40 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Skórka pomarańczy | 10 g | Secondary | 5 day(s) |