

# Saison

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **4.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (31.8%)	81 %	4
Grain	Płatki owsiane	1 kg (22.7%)	85 %	3
Grain	Briess - Pale Ale Malt	2 kg (45.5%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	30 g	60 min	4.1 %
Aroma (end of boil)	Cascade	50 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey II	Ale	Liquid	125 ml	Wyeast Labs