

Saison 13

- Gravity **13.6 BLG**
- ABV ---
- IBU **15**
- SRM **6.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **66 C**, Time **1 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **1 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.82 kg (59.7%)	81 %	4
Grain	Monachijski	0.68 kg (14.4%)	80 %	16
Grain	Pszeniczny	0.51 kg (10.8%)	85 %	4
Grain	Strzegom Bursztynowy	0.3 kg (6.4%)	70 %	49
Sugar	kandyzowany	0.41 kg (8.7%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	triskel	20 g	60 min	4 %
Boil	Strisselspalt	15 g	15 min	4 %
Boil	Strisselspalt	15 g	10 min	4 %

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	20 g	Boil	10 min