

# Saison

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Steps

- Temp **63 C**, Time **5 min**
- Temp **65 C**, Time **55 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **5 min** at **63C**
- Keep mash **55 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt        | 0.9 kg (68.6%)  | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.28 kg (21.4%) | 79 %  | 16  |
| Grain | Płatki pszeniczne          | 0.131 kg (10%)  | 85 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Styrian Golding CELEIA | 16 g   | 30 min | 5 %        |