

Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilżeński Viking Malt	4 kg (87%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.6 kg (13%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	13.2 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	---