

Saison 2.0

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **4.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (47.2%)	81 %	4
Grain	Pszeniczny	1 kg (31.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (15.7%)	60 %	3
Grain	Strzegom Wiedeński	0.18 kg (5.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	10 min	3.5 %
Boil	lunga	10 g	60 min	12.2 %