

## SAISON # 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.1%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (8.3%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Płatki owsiane	0.25 kg (4.1%)	85 %	3
Grain	Płatki jęczmienne	0.25 kg (4.1%)	85 %	3
Grain	Płatki żytnie	0.25 kg (4.1%)	85 %	3
Grain	Viking Red Ale malt	0.15 kg (2.5%)	85 %	3
Sugar	Glukoza	0.15 kg (2.5%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Izabella	50 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3726 Farmhouse Ale	Ale	Liquid	150 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min
Water Agent	Gips piwowarski	2 g	Mash	60 min
Spice	Skórka pomarańczy świeża	5 g	Boil	5 min
Spice	Skórka cytryny świeża	3 g	Boil	5 min
Spice	Kardamon 4 zairienka	1 g	Boil	5 min