

Saison 2020

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (81.2%)	82 %	4
Grain	Viking Wheat Malt	0.2 kg (6.2%)	83 %	5
Grain	Weyermann - Carared	0.2 kg (6.2%)	75 %	45
Grain	Monachijski typ II 20-25 EBC Weyermann	0.2 kg (6.2%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	13 %
Boil	Hallertauer Tradition	7 g	20 min	5.5 %
Boil	East Kent Goldings	7 g	20 min	5.1 %
Boil	Saaz (Czech Republic)	7 g	20 min	4.5 %
Aroma (end of boil)	Hallertauer Tradition	10 g	5 min	5.5 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.1 %

Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
safale B-134	Ale	Dry	11.5 g	Fermentis

Extras

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