

# Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **2.8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **20 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3.5 kg (89.7%) | 80.5 % | 2   |
| Grain | Platki pszeniczne    | 0.4 kg (10.3%) | 60 %   | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory  |
|-----------------------------|------|-------|--------|-------------|
| Wyeast - 3726 Farmhouse Ale | Ale  | Slant | 150 ml | Wyeast Labs |

## Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | Giops piwowarski | 3 g    | Mash    | 60 min |
| Water Agent | Chlorek wapnia   | 4 g    | Mash    | 60 min |
| Water Agent | Kreda            | 3 g    | Mash    | 60 min |
| Water Agent | Kwas mlekowy 80% | 2 g    | Mash    | 60 min |

|             |                 |        |           |          |
|-------------|-----------------|--------|-----------|----------|
| Water Agent | Kwas mlekowy80% | 1 g    | Mash      | 0 min    |
| Herb        | Bazyli          | 10 g   | Boil      | 10 min   |
| Flavor      | Truskawki       | 1000 g | Secondary | 7 day(s) |

## Notes

- 2ml Kwasu mlekowego do korekty pH zacieru. 1ml kwasu mlekowego do wody do wystadzania.  
Profil wody zbalansowany:Ca-99.5/Mg-4/Na-4/Cl-76.5/SO4-79/HCO3-69/  
Dodatek siekanej bazyliki na 10 minut gotowania. Truskawki mrożone na fermentacje cichą.  
*Jun 4, 2022, 5:40 PM*