

Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **30 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.25 kg (47.2%)	81 %	4
Grain	Pszeniczny	1 kg (37.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (15.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %