

Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **5.3**
- 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 **10 %/h**
- Boil size **14 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 **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **10 C**, Time **78 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **78 min** at **10C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (68.8%) | 81 % | 4 |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (15.6%) | 78 % | 20 |
| Grain | Pszeniczny | 0.5 kg (15.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 75 min | 11 % |
| Boil | Sladek | 15 g | 5 min | 6 % |
| Boil | Cascade | 15 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | Curacao | 10 g | Boil | 5 min |