

# Saison

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **5.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (40.7%)	85 %	7
Grain	Pszeniczny	0.89 kg (18.1%)	85 %	4
Grain	Caramunich® typ I	0.2 kg (4.1%)	73 %	80
Sugar	Sugar, Table (Sucrose)	0 kg	100 %	2
Grain	Weyermann - Pilsner Malt	1.82 kg (37.1%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	8.8 %
Boil	Tradition	30 g	5 min	5.2 %
Boil	Tradition	0 g	15 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
French saison yeast	Ale	Liquid	100 ml	Wyeast