

Saison

- Gravity **15.7 BLG**
- ABV ---
- IBU **22**
- SRM **6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **60 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.6 kg (79.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (10.3%)	81 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (10.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Fuggles	15 g	60 min	4.5 %
Boil	Perle	5 g	15 min	7 %
Boil	Fuggles	5 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew