

# Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **8.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (67.8%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Cara Gold Castlemalting	0.5 kg (8.5%)	78 %	120
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	40 min	7.3 %
Boil	Saaz (Czech Republic)	15 g	25 min	4 %
Boil	Saaz (Czech Republic)	15 g	5 min	4 %
Boil	Saaz (Czech Republic)	20 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's