

saison

- Gravity **14.9 BLG**
- ABV ---
- IBU **23**
- SRM **6.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (25%)	79 %	10
Grain	Strzegom pszeniczny	1 kg (16.7%)	81 %	6
Grain	Weyermann - carahell	0.2 kg (3.3%)	80 %	6
Grain	Weyermann - caraaroma	0.2 kg (3.3%)	80 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	triskel	30 g	60 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew abbaye	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	15 min
Flavor	skórka pomarańczy	12.5 g	Boil	30 min
Flavor	skórka z grejfruta	20 g	Boil	35 min
Flavor	skórka z mandarynki	15 g	Boil	25 min
Finning	mech irlandzki	3.5 g	Boil	10 min
Flavor	skórka z limonki	2 g	Boil	15 min
Flavor	skórka z cytryny	2.5 g	Boil	15 min