

# Saison

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **12.9**
- 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 **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (52.6%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (13.2%)	81 %	6
Grain	Strzegom Wiedeński	2 kg (26.3%)	79 %	10
Grain	Carahell	0.2 kg (2.6%)	77 %	26
Grain	Caraaroma	0.3 kg (3.9%)	78 %	400
Grain	Viking melanoidynowy	0.1 kg (1.3%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	11 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Tradition	10 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Abbey	Ale	Liquid	200 ml	kolba

## Extras

Type	Name	Amount	Use for	Time
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Spice	Suszone Skórki pomarańczy	20 g	Secondary	10 day(s)
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