

# Saison

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **6**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (41.7%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (20.8%)	79 %	10
Grain	Viking Pale Ale malt	0.5 kg (20.8%)	80 %	5
Grain	Carahell	0.2 kg (8.3%)	77 %	26
Grain	Weyermann - Caraamber	0.2 kg (8.3%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %
Aroma (end of boil)	Žatecki	10 g	15 min	4 %
Aroma (end of boil)	Žatecki	20 g	1 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min