

# Saison

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.7 kg (54%)	80 %	4
Grain	Pszeniczny	0.55 kg (17.5%)	82 %	4.5
Grain	Strzegom Monachijski typ II	0.45 kg (14.3%)	79 %	22
Grain	Bestmalz - Carapils	0.15 kg (4.8%)	75 %	5
Grain	Aroma CastleMalting	0.15 kg (4.8%)	78 %	100
Grain	Acid Malt	0.15 kg (4.8%)	--- %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.1 %
Boil	East Kent Golding	15 g	20 min	4.5 %
Aroma (end of boil)	East Kent Golding	15 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile