

Saison I

- Gravity **13.1 BLG**
- ABV ---
- IBU **34**
- SRM **6.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	1.7 kg (61.8%)	80 %	4
Grain	Weyermann - Wiedeński	0.4 kg (14.5%)	80 %	9
Grain	Weyermann - Pszeniczny jasny	0.4 kg (14.5%)	82 %	5
Grain	Weyermann - CaraHell	0.2 kg (7.3%)	74 %	25
Grain	Weyermann - Zakwaszający	0.05 kg (1.8%)	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Sybilla	10 g	60 min	6 %
Boil	PL Sybilla	15 g	30 min	6 %
Boil	PL Lubelski	25 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew T-58	Ale	Dry	11.5 g	---
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Extras

Type	Name	Amount	Use for	Time
Spice	Skórka gorzkiej pomarańczy	10 g	Boil	5 min