

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----|
| Safbrew T-58 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|

Extras

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