

## Saison na leszcza

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	3
Adjunct	Pszenica niesłodowana	1 kg (20%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Boil	Oktawia	15 g	40 min	7.1 %
Boil	Oktawia	15 g	10 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Glukoza	500 g	Boil	10 min

Spice	skórka pomarańczowa	20 g	Boil	10 min
Fining	Insiglass	10 g	Secondary	3 day(s)
Spice	kolendra	20 g	Boil	10 min