

## Saison No. 1

---

- Gravity **13.3 BLG**
- ABV ---
- IBU **28**
- SRM **7.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.35 kg (67%)	80 %	4
Grain	Monachijski I	0.5 kg (10%)	79 %	13.5
Grain	Pszeniczny	0.5 kg (10%)	81 %	4.5
Grain	Bursztynowy	0.5 kg (10%)	70 %	50
Grain	Zakwaszający	0.15 kg (3%)	65 %	3.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	21 g	60 min	11 %
Boil	Kazbek	25 g	2 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11.5 g	danstar