

SAISON (TWÓJ BROWAR)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **5.2**
- 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 **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.8 kg (65.1%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (16.3%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (11.6%) | 85 % | 4 |
| Grain | Strzegom Bursztynowy | 0.3 kg (7%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Triskel | 20 g | 60 min | 8 % |
| Boil | Strisselspalt | 15 g | 15 min | 4 % |
| Aroma (end of boil) | Strisselspalt | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Belle Saison | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------|-------|------|--------|
| Flavor | Skórki pomarańczy | 20 g | Boil | 10 min |
| Flavor | Cukier kandyzowany | 400 g | Boil | 5 min |