

# Saison z przepisu HOMEBREWING

- Gravity **23.8 BLG**
- ABV ---
- IBU **43**
- SRM **13.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **70 C**, Time **0 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **666 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **0 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **666 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.95 kg (55.9%)	81 %	4
Grain	Strzegom Wiedeński	1.43 kg (16.1%)	79 %	10
Grain	Pszeniczny	1.1 kg (12.4%)	85 %	4
Grain	Carahell	0.33 kg (3.7%)	77 %	26
Grain	Caraaroma	0.33 kg (3.7%)	78 %	400
Grain	Zakwaszający	0.17 kg (1.9%)	--- %	---
Sugar	Glukoza	0.55 kg (6.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	49.5 g	65 min	10 %
Boil	Saaz (Czech Republic)	33 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	16.5 g	5 min	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saison	Ale	Dry	33 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Curacao	33 g	Boil	20 min