

# saison

- Gravity **13.4 BLG**
- ABV ---
- IBU **53**
- SRM **5.6**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (62.5%)	81 %	4
Grain	wiedeński	1 kg (20.8%)	79 %	7
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	bursztynowy	0.3 kg (6.3%)	70 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	65 min	14.3 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	50 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safbrew T-58	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min
Flavor	skórka pomarańczy	20 g	Boil	20 min
Flavor	glukoza	250 g	Boil	250 min