

# SAISONforTORONTO

- Gravity **14.5 BLG**
- ABV ---
- IBU **42**
- SRM **6.1**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3.5 kg (50%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2.5 kg (35.7%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 1 kg (14.3%)   | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 50 g   | 60 min   | 10 %       |
| Dry Hop | Citra   | 30 g   | 6 day(s) | 12 %       |

## Yeasts

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

## Extras

| Type  | Name                       | Amount | Use for   | Time     |
|-------|----------------------------|--------|-----------|----------|
| Spice | skórka słodkiej pomarańczy | 20 g   | Secondary | 6 day(s) |