

Seszyn Saison

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **10**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.9 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **5.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1 kg (58.3%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (29.2%) | 79 % | 10 |
| Grain | Pszeniczny | 0.2 kg (11.7%) | 85 % | 4 |
| Grain | Caramunich® typ I | 0.015 kg (0.9%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Szlachetny | 15 g | 10 min | 7 % |