

## Sezon na Saison

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **5.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **46.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **36.5 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **27.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.7 kg (62.5%)	81 %	4
Grain	Pszeniczny	1.9 kg (20.8%)	85 %	4
Grain	Strzegom Bursztynowy	0.76 kg (8.3%)	70 %	49
Grain	Płatki owsiane	0.76 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	75 g	60 min	7.1 %
Aroma (end of boil)	Sybilla	50 g	15 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
belle saison	Ale	Dry	20.9 g	LalBrew

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	60 g	Boil	15 min