French Saison

- Gravity **13.6 BLG**
- ABV **---**
- IBU **27**
- SRM **6.8**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(69.8%)*	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(11.6%)*	79 %	16
Grain	Strzegom Karmel 150	0.1 kg *(2.3%)*	75 %	150
Grain	Pszeniczny	0.7 kg *(16.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	35 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time

Flavor	curracao	15 g	Boil	10 min
Flavor	skórka pomarańczy	100 g	Boil	10 min