

Lekki Saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.5**
- 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 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (64.3%)	81 %	4
Grain	Pszeniczny	1 kg (23.8%)	85 %	4
Grain	Vienna Malt	0.5 kg (11.9%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	60 g	55 min	3.6 %
Boil	Styrian Golding	30 g	15 min	3.6 %
Boil	Styrian Golding	30 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis