Saison 52

- Gravity **14.8 BLG**
- ABV **---**
- IBU **38**
- SRM **14.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg *(51.9%)*	81 %	4
Grain	Strzegom Wiedeński	0.8 kg *(15.4%)*	79 %	10
Grain	Pszeniczny	0.7 kg *(13.5%)*	85 %	4
Grain	Carahell	0.2 kg *(3.8%)*	77 %	26
Grain	Caraaroma	0.2 kg *(3.8%)*	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg *(1.9%)*	80 %	6
Sugar	cukier ciemny	0.3 kg *(5.8%)*	100 %	---
Grain	Biscuit	0.2 kg *(3.8%)*	77 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Wyeast - Belgian Saison	Ale	Liquid	125 ml	Wyeast Labs