Saison / Hoppy Saison

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(76.3%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(15.3%)*	79 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg *(3.8%)*	75 %	30
Sugar	Cukier	0.3 kg *(4.6%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	12.4 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.07 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.07 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP590 French Saison	Ale	Slant	100 ml	White Labs

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	20 g	Boil	5 min