

Saison I

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (74.3%)	81 %	4
Grain	Żytni	1 kg (18.1%)	85 %	8
Grain	Płatki owsiane	0.28 kg (5.1%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.14 kg (2.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Nelson Sauvignon	25 g	0 min	11 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon	25 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
amalgamation	Ale	Culture	1000 g	yeast bay

saison blend II	Ale	Liquid	1000 ml	yeast bay
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