#091 Table Saison

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **15**
- SRM **2.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.25 kg *(72.6%)*	82 %	4
Grain	Płatki pszeniczne	0.6 kg *(19.4%)*	60 %	3
Grain	Żytni	0.25 kg *(8.1%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	9.6 %
Boil	Styrian Golding	30 g	15 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min

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