

saison 10

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **75C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.45 kg (60.3%)	81 %	4
Grain	Strzegom Wiedeński	0.7 kg (17.2%)	79 %	10
Adjunct	Pszenica niesłodowana	0.56 kg (13.8%)	75 %	3
Grain	Caraaroma	0.14 kg (3.4%)	78 %	400
Sugar	cukier	0.21 kg (5.2%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	13 g	60 min	11 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Mosaic	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	aframom madagaskarski	5 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min
Spice	curacao	10 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	10 g	Boil	5 min
Spice	kafir	5 g	Boil	5 min
Spice	skórka cytrynowa	10 g	Boil	5 min