

## Saison 2025

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (60%)	82 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (30%)	79 %	16
Grain	Viking - Carabody	0.4 kg (10%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Blues	20 g	60 min	5.1 %
Boil	Blues	20 g	30 min	5.1 %
Aroma (end of boil)	Blues	20 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	12 g	Mangrove Jack's

### Notes

- Woda kran 23.7L 2 ml kwas mlekowy  
*Feb 21, 2025, 3:11 PM*