# Saison v3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **10**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **8.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **5.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Special B Castle | 0.05 kg *(1.7%)* | 70 % | 350 |
| Grain | Strzegom Pilzneński | 1.1 kg *(36.7%)* | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.55 kg *(18.3%)* | 75 % | 3 |
| Grain | Pszeniczny | 0.25 kg *(8.3%)* | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg *(16.7%)* | 79 % | 16 |
| Grain | Viking Pale Ale malt | 0.5 kg *(16.7%)* | 80 % | 5 |
| Grain | Caraaroma | 0.05 kg *(1.7%)* | 78 % | 400 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Lublin (Lubelski) | 35 g | 40 min | 4 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safbrew T-58 | Ale | Dry | 11.5 g | Fermentis |

## 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 pomaranczy | 10 g | Boil | 5 min |

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