

## #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    | Iunga           | 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 |