Saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.45 kg *(69%)*	81 %	4
Grain	Golden Ale	1.5 kg *(30%)*	80 %	8
Grain	Caraaroma	0.05 kg *(1%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Saison	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	5 min
Flavor	Skórka pomarańczy słodkiej	10 g	Boil	5 min