

Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **10 C**, Time **78 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **78 min** at **10C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (68.8%)	81 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (15.6%)	78 %	20
Grain	Pszeniczny	0.5 kg (15.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	75 min	11 %
Boil	Sladek	15 g	5 min	6 %
Boil	Cascade	15 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min