Saison

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **10.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.7 kg *(51.9%)*	81 %	5
Grain	Strzegom Wiedeński	1 kg *(19.2%)*	79 %	10
Grain	Viking Wheat Malt	0.7 kg *(13.5%)*	83 %	5
Grain	Carahell	0.2 kg *(3.8%)*	77 %	26
Grain	Caraaroma	0.2 kg *(3.8%)*	78 %	400
Grain	Acid Malt	0.1 kg *(1.9%)*	58.7 %	6
Sugar	Cukier	0.3 kg *(5.8%)*	100 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	60 min	12 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	Skórka słodkiej pomarańczy	20 g	Boil	5 min