

saison T58

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **30**
- SRM **13.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **68C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.45 kg (56.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16.3%)	79 %	10
Grain	Monachijski	1 kg (16.3%)	80 %	16
Grain	Caraaroma	0.3 kg (4.9%)	78 %	400
Grain	Biscuit Malt	0.1 kg (1.6%)	79 %	45
Sugar	kandyzowany	0.3 kg (4.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	15 g	15 min	13.5 %
Boil	Styrian Golding	15 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	15 g	Boil	10 min