

Saison 2023

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pal ale	5 kg (70.4%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14.1%)	79 %	10
Grain	Żytni	1 kg (14.1%)	85 %	8
Grain	Strzegom Karmel 150	0.1 kg (1.4%)	68 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11 %
Boil	Lublin (Lubelski)	10 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
T58	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	15 min

Water Agent	Cukier	300 g	Boil	0 min
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