

3x saison

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.9 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (42.1%) | 80 % | 5 |
| Grain | Pilzński | 3 kg (31.6%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (15.8%) | 81 % | 6 |
| Grain | Abbey Castle | 0.5 kg (5.3%) | 80 % | 45 |
| Grain | Strzegom Wiedeński | 0.5 kg (5.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Whirlpool | Simcoe | 50 g | 4 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|---------|------------------|
| Saisonstain | Ale | Liquid | 1000 ml | Omega |
| Gluc | Ale | Liquid | 1000 ml | omega |
| FM 23 | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------------|--------|---------|--------|
| Flavor | Pomarańcze -zest i sok 2 sztuki | 22 g | Boil | 5 min |
| Fining | whirfloc | 1 g | Boil | 5 min |
| Other | Kwas mlekowy | 5 g | Mash | 60 min |
| Water Agent | NaCl | 5 g | Mash | 60 min |