

## Początek sezonu

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **7.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6
Grain	Viking Munich Malt	2 kg (31.7%)	78 %	18
Grain	Viking Pilsner malt	1.2 kg (19%)	82 %	4
Grain	Viking Red Ale	0.5 kg (7.9%)	75 %	70
Grain	Viking Pale Ale malt	2.5 kg (39.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	36 g	60 min	7.1 %
Boil	East Kent Goldings	36 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	Fermentis