

## .SAISON

- Gravity **14.5 BLG**
- ABV ---
- IBU **35**
- SRM **12.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3 kg (53.6%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 1 kg (17.9%)   | 79 %  | 10  |
| Grain | Pszeniczny         | 0.8 kg (14.3%) | 85 %  | 4   |
| Grain | Carahell           | 0.2 kg (3.6%)  | 77 %  | 26  |
| Grain | Caraaroma          | 0.2 kg (3.6%)  | 78 %  | 400 |
| Grain | zakwaszający       | 0.1 kg (1.8%)  | 100 % | 4   |
| Sugar | cukier             | 0.3 kg (5.4%)  | 100 % | 0   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 65 min | 10 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 150 ml | Fermentum Mobile |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | curacao | 20 g   | Boil    | 20 min |