

# Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **50 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (42.4%) | 81 %  | 5   |
| Grain | Pszeniczny- Viking Malt  | 1.5 kg (25.4%) | 85 %  | 4   |
| Grain | Weyermann - Vienna Malt  | 1 kg (16.9%)   | 79 %  | 8   |
| Grain | Caramunich® typ I        | 0.2 kg (3.4%)  | 73 %  | 100 |
| Grain | Słód owsiany Fawcett     | 0.7 kg (11.9%) | 61 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Fuggles  | 15 g   | 55 min | 4.4 %      |
| Boil    | Fuggles  | 25 g   | 15 min | 4.4 %      |
| Boil    | Fuggles  | 5 g    | 5 min  | 4.4 %      |
| Boil    | Amarillo | 20 g   | 5 min  | 8.5 %      |
| Boil    | Cascade  | 20 g   | 5 min  | 8 %        |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 10 g | 7 day(s) | 8.5 % |
| Dry Hop | Cascade  | 10 g | 7 day(s) | 8 %   |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type  | Name                | Amount | Use for | Time  |
|-------|---------------------|--------|---------|-------|
| Spice | skórka pomarańczowa | 20 g   | Boil    | 5 min |