

# Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 3.5 kg (70%) | 80 %  | 4   |
| Grain | Pszeniczny           | 1 kg (20%)   | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Nugget | 20 g   | 30 min | 13 %       |
| Aroma (end of boil) | Nugget | 10 g   | 10 min | 13 %       |
| Aroma (end of boil) | Denali | 20 g   | 10 min | 14 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 1 ml   | Fermentum Mobile |