

## Saison #2

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- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **3.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	7 %
Boil	Zula	20 g	15 min	7 %
Dry Hop	Zula	50 g	3 day(s)	7 %

### Yeasts

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