

Saison 30!

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **64 C**, Time **600 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **600 min** at **64C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (48.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (28.8%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (19.2%) | 79 % | 10 |
| Grain | Caramunich® typ I | 0.2 kg (3.8%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 64 min | 11 % |
| Aroma (end of boil) | lunga | 23 g | 15 min | 11 % |
| Aroma (end of boil) | lunga | 22 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |