

## Saison

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **9.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50.4%)	81 %	4
Grain	Wiedeński	1 kg (16.8%)	77.5 %	7
Grain	Pszeniczny	1 kg (16.8%)	85 %	4
Grain	Carahell	0.25 kg (4.2%)	77 %	26
Grain	Caraaroma	0.25 kg (4.2%)	78 %	400
Grain	zakwaszający	0.1 kg (1.7%)	58.7 %	6
Sugar	Sugar, Clear	0.35 kg (5.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	65 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	23 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	12 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Liquid	500 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	25 g	Boil	60 min