

## Saison

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **6.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (81.3%)	79 %	6
Grain	Żytni	0.5 kg (6.3%)	85 %	8
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4
Grain	Karmelowy Jasny	0.5 kg (6.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	1 min	12 %
Boil	Amarillo	10 g	1 min	9.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min
Spice	Curacao	30 g	Boil	15 min