

## Saison na koniec lata

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- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **14.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.7 kg (57.4%)	81 %	5
Grain	Weyermann - Vienna Malt	0.8 kg (17%)	80 %	8
Grain	Weyermann - Pale Wheat Malt	0.7 kg (14.9%)	82 %	5
Grain	Weyermann - Carahell	0.2 kg (4.3%)	74 %	25
Grain	Weyermann - Caraaroma	0.2 kg (4.3%)	74 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	--- %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3724 Saison	Ale	Liquid	125 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	20 min
Flavor	Glukoza	300 g	Boil	5 min

### Notes

- Fermentacja burzliwa 14 dni w temp około 22°C  
Fermentacja cicha 19 dni w temp około 22°C  
200g cukru na refermentacje  
*Sep 11, 2016, 2:00 PM*