

Saison Sumikkowy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **8.2**
- 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 4.1 kg (70.1%) | 81 % | 4 |
| Grain | Monachijski | 0.6 kg (10.3%) | 80 % | 16 |
| Grain | Pszeniczny | 0.8 kg (13.7%) | 85 % | 4 |
| Grain | Carahell | 0.15 kg (2.6%) | 77 % | 26 |
| Grain | Caraamber | 0.1 kg (1.7%) | 75 % | 59 |
| Grain | Caraaroma | 0.1 kg (1.7%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 65 min | 6.8 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| safale be 134 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | curacao | 20 g | Boil | 10 min |