

Saison z homebrewing.pl

- Gravity **13.8 BLG**
- ABV ---
- IBU **39**
- 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 **15 %/h**
- Boil size **26.7 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 **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.7 kg (54%) | 81 % | 5 |
| Grain | Weyermann - Vienna Malt | 0.8 kg (16%) | 81 % | 8 |
| Grain | Weyermann - Pale Wheat Malt | 0.7 kg (14%) | 85 % | 5 |
| Grain | Carahell | 0.2 kg (4%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (4%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |
| Sugar | glukoza | 0.3 kg (6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 65 min | 9.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 3.1 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

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