

Saison z ogórkami

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilznieński | 4.95 kg (90%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.55 kg (10%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 2000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|-----------|
| Flavor | Skórka pomarańczowa | 10 g | Boil | 10 min |
| Flavor | Curacao | 10 g | Boil | 10 min |
| Flavor | Ogórek świeży | 2500 g | Secondary | 10 day(s) |