

Saison z przepisu HOMEBREWING

- Gravity **23.8 BLG**
- ABV ---
- IBU **43**
- SRM **13.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **70 C**, Time **0 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **666 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **0 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **666 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4.95 kg (55.9%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.43 kg (16.1%) | 79 % | 10 |
| Grain | Pszeniczny | 1.1 kg (12.4%) | 85 % | 4 |
| Grain | Carahell | 0.33 kg (3.7%) | 77 % | 26 |
| Grain | Caraaroma | 0.33 kg (3.7%) | 78 % | 400 |
| Grain | Zakwaszający | 0.17 kg (1.9%) | --- % | --- |
| Sugar | Glukoza | 0.55 kg (6.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 49.5 g | 65 min | 10 % |
| Boil | Saaz (Czech Republic) | 33 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 16.5 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Saison | Ale | Dry | 33 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | Curacao | 33 g | Boil | 20 min |