

sezon

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **6.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny jasny 3,5-6 EBC	0.8 kg (10.5%)	82 %	5
Grain	Słód Pilznieński Viking Malt 3,2-4,5	5.5 kg (72.2%)	80 %	4
Grain	Słód zakwaszający Bestmalz	0.12 kg (1.6%)	--- %	4
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	0.8 kg (10.5%)	79 %	6
Grain	Słód Carahell Weyerman 20-30 EBC	0.2 kg (2.6%)	74 %	25
Grain	Słód karmelowy 150 EBC Strzegom	0.2 kg (2.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL goryczkowy	20 g	60 min	9.5 %
Boil	lunga goryczkowy	15 g	40 min	12.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Wheat	Liquid	20 ml	---