

Sezon na Saison

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (76.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.3 kg (10%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.3 kg (10%) | 79 % | 10 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.1 kg (3.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 10 g | 60 min | 4.5 % |
| Boil | Perle | 10 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |