

Sezonowiec

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **10.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

Steps

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

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|--------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.3 kg (57.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.98 kg (17.1%) | 79 % | 10 |
| Grain | Słód pszeniczny Bestmalz | 0.86 kg (15%) | 82 % | 5 |
| Grain | Carahell | 0.24 kg (4.2%) | 77 % | 26 |
| Grain | Caraaroma | 0.24 kg (4.2%) | 78 % | 400 |
| Grain | Acid Malt | 0.12 kg (2.1%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|---------|--------|------------|
| Boil | Marynka | 36.67 g | 65 min | 10 % |
| Boil | Żatecki | 24.44 g | 20 min | 4 % |
| Aroma (end of boil) | żatecki | 12.22 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Wyeast 3724 | Ale | Liquid | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Spice | Curacao | 23 g | Boil | 20 min |
| Flavor | glukoza | 345 g | Boil | 5 min |