

## Zakończenie sezonu

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- Gravity **14 BLG**
- ABV ---
- IBU **42**
- SRM ---
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.7 kg (54%)	81 %	---
Grain	Weyermann - Wiedeński	0.8 kg (16%)	81 %	---
Grain	Weyermann pszeniczny jasny	0.7 kg (14%)	80 %	---
Grain	Weyermann Cararoma	0.2 kg (4%)	--- %	---
Grain	Weyermann - zakwaszający	0.1 kg (2%)	--- %	---
Grain	Carahell	0.2 kg (4%)	77 %	---
Sugar	Glukoza	0.3 kg (6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Belle Saison	Ale	Dry	11.5 g	---

## Extras

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