

Sezon letni

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP@Lager	3 kg (57.1%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (19%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (9.5%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30
Grain	Abbey Malt Weyermann	0.25 kg (4.8%)	75 %	45
Sugar	Dememera Sugar	0.25 kg (4.8%)	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Boil	Citra	20 g	3 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	150 ml	Gozdawa
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Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min