Sezon letni 3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **10.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(66%)*	81 %	4
Grain	Pszeniczny	0.7 kg *(13.2%)*	85 %	4
Grain	Carahell	0.5 kg *(9.4%)*	77 %	26
Grain	Caraaroma	0.2 kg *(3.8%)*	78 %	400
Grain	Acid Malt	0.1 kg *(1.9%)*	58.7 %	6
Sugar	Glukoza	0.3 kg *(5.7%)*	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	30 g	Boil	15 min

Notes

- https://docs.google.com/document/d/1Sm_NxcropazxFam3eaWA39kpTzY3x78s1TEfk0U7RRY/edit - opis stylu
  http://blog.homebrewing.pl/saison-receptura/ - receptura Dori
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