

## Saison

- Gravity **13.6 BLG**
- ABV ---
- IBU **24**
- SRM **7.2**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

### Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 3 kg (76.9%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński  | 0.7 kg (17.9%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.6%)  | 75 %  | 150 |
| Grain | Płatki pszeniczne   | 0.1 kg (2.6%)  | 85 %  | 3   |

### Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | East Kent Goldings | 10 g   | 60 min   | 5.1 %      |
| Boil    | East Kent Goldings | 15 g   | 30 min   | 5.1 %      |
| Boil    | East Kent Goldings | 15 g   | 5 min    | 5.1 %      |
| Dry Hop | East Kent Goldings | 15 g   | 7 day(s) | 5.1 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 125 ml | Fermentum Mobile |

### Extras

| Type  | Name    | Amount | Use for | Time  |
|-------|---------|--------|---------|-------|
| Spice | curacao | 10 g   | Boil    | 5 min |