

## Sezon na Belgię - bazowy

- Gravity **12.4 BLG**
- ABV ---
- IBU **42**
- SRM **6.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Monachijski                 | 1 kg (39.2%)   | 80 %  | 16  |
| Grain | Strzegom Wiedeński          | 0.6 kg (23.5%) | 79 %  | 10  |
| Grain | Strzegom Pilzneński         | 0.6 kg (23.5%) | 80 %  | 4   |
| Grain | Weyermann - Carapils        | 0.2 kg (7.8%)  | 78 %  | 4   |
| Grain | Płatki pszeniczne           | 0.1 kg (3.9%)  | 85 %  | 3   |
| Sugar | cukier brązowy Dry Demerara | 0.05 kg (2%)   | 95 %  | 7   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Perle      | 10 g   | 50 min | 7 %        |
| Boil    | Magnat     | 3 g    | 50 min | 11 %       |
| Boil    | Perle      | 20 g   | 15 min | 7 %        |
| Boil    | Centennial | 10 g   | 7 min  | 10 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 300 ml | Fermentum Mobile |

## Notes

- Żadnych przypraw, zobaczmy co te drożdże potrafią.  
*Feb 24, 2017, 3:04 PM*