

Lekki sezon v2

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **20**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Lager	2.75 kg (65.5%)	81 %	4
Grain	Płatki owsiane	0.6 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (14.3%)	85 %	3
Grain	Biscuit Malt	0.25 kg (6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Yeast Bay Saison Blend II	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	15 min