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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Slant	150 ml	Gozdawa

Extras

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