

wakacyjny saison

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	0.3 kg (7.1%)	85 %	4
Grain	Viking Pale Ale malt	0.5 kg (11.9%)	80 %	5
Grain	Płatki owsiane	0.3 kg (7.1%)	60 %	3
Grain	Pilzneński	2.3 kg (54.8%)	81 %	4
Grain	Carahell	0.4 kg (9.5%)	77 %	26
Grain	Fawcett - Crystal	0.3 kg (7.1%)	70 %	130
Grain	Weyermann - Acidulated Malt	0.1 kg (2.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	30 g	50 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Liquid	150 ml	Fermentis