Złoty Sezon

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **46**
- SRM **5.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.3 liter(s)**
- Total mash volume **51 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **38.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg *(54.5%)*	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg *(18.2%)*	79 %	16
Grain	Strzegom Pszeniczny	2.5 kg *(18.2%)*	81 %	6
Grain	Weyermann - Acidulated Malt	0.25 kg *(1.8%)*	80 %	6
Sugar	Glukoza	1 kg *(7.3%)*	80 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	70 g	50 min	15.3 %
Boil	Sybilla	30 g	0 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	22 g	Danstar

Extras

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

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	50 g	Boil	10 min