

## Sezon na Saison-a

- Gravity **13.8 BLG**
- ABV ---
- IBU **28**
- SRM **5.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **74 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (45.5%) | 80 %  | 4   |
| Grain | Żytni               | 0.5 kg (15.2%) | 85 %  | 8   |
| Grain | Strzegom Wiedeński  | 1.1 kg (33.3%) | 79 %  | 10  |
| Grain | Monachijski         | 0.2 kg (6.1%)  | 80 %  | 16  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |
| Boil    | Cascade | 10 g   | 60 min | 6 %        |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 30 ml  | Fermentum Mobile |