

#123 Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **5.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.9 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (56.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.58 kg (21.8%) | 79 % | 10 |
| Grain | Cara Blonde - Castle Malting | 0.22 kg (8.3%) | 78 % | 20 |
| Grain | Pszeniczny | 0.2 kg (7.5%) | 70 % | 4 |
| Sugar | Cane (Beet) Sugar | 0.16 kg (6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook PL | 15 g | 45 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|--------|-----------|-----------|
| Fining | Whirfloc | 1.25 g | Boil | 12 min |
| Spice | Curacao | 2.5 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 2.5 g | Boil | 10 min |
| Other | Pożywka dla drożdży | 1.3 g | Boil | 10 min |
| Other | Witamina C | 1.1 g | Secondary | 13 day(s) |