

#26 Saison

- Gravity **14.5 BLG**
- ABV ---
- IBU **31**
- SRM **10.6**
- 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 **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (50.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Carahell	0.25 kg (4.2%)	77 %	26
Grain	Caraaroma	0.25 kg (4.2%)	78 %	400
Grain	zakwaszający	0.1 kg (1.7%)	70 %	5
Sugar	cukier	0.375 kg (6.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	30 g	15 min	3.8 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	90 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	15 min
Other	cukier	375 g	Boil	5 min