

## Nie ten sezon

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Lager	4.5 kg (85.7%)	78 %	3.5
Grain	Monachijski	0.5 kg (9.5%)	80 %	16
Grain	Pszeniczny	0.25 kg (4.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	15 min	13.2 %
Whirlpool	Amarillo	20 g	20 min	8.6 %
Whirlpool	Simcoe	20 g	20 min	13.2 %
Dry Hop	Simcoe	20 g	2 day(s)	13.2 %
Dry Hop	Amarillo	20 g	2 day(s)	8.6 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Amarillo	10 g	5 min	9.5 %

### Yeasts

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