

Pacific Saison II

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	0.5 kg (10%)	81 %	6
Grain	Strzegom Pilzneński	4.5 kg (90%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	13 g	60 min	11.8 %
Boil	Nelson Sauvín	25 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Aframón	3 g	Boil	10 min
Spice	Verbena Cytrynowa	20 g	Boil	5 min

Water Agent	Gips piwowarski	10 g	Mash	---
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