

Pierwszy Sezon

- Gravity **13.2 BLG**
- ABV ---
- IBU **37**
- SRM **13.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (53.6%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (17.9%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (17.9%) | 85 % | 4 |
| Grain | Caraaroma | 0.25 kg (4.5%) | 78 % | 400 |
| Grain | Carahell | 0.25 kg (4.5%) | 77 % | 26 |
| Grain | Zakwaszjacy | 0.1 kg (1.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 65 min | 10.5 % |
| Boil | Styrian Goldings | 20 g | 20 min | 5.7 % |
| Boil | Styrian Goldings | 10 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 20 min |
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |