

Saison

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **50 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (42.4%)	81 %	5
Grain	Pszeniczny- Viking Malt	1.5 kg (25.4%)	85 %	4
Grain	Weyermann - Vienna Malt	1 kg (16.9%)	79 %	8
Grain	Caramunich® typ I	0.2 kg (3.4%)	73 %	100
Grain	Słód owsiany Fawcett	0.7 kg (11.9%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	55 min	4.4 %
Boil	Fuggles	25 g	15 min	4.4 %
Boil	Fuggles	5 g	5 min	4.4 %
Boil	Amarillo	20 g	5 min	8.5 %
Boil	Cascade	20 g	5 min	8 %

Dry Hop	Amarillo	10 g	7 day(s)	8.5 %
Dry Hop	Cascade	10 g	7 day(s)	8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa	20 g	Boil	5 min