

Saison 2.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.3 kg (73.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.55 kg (9.4%) | 79 % | 16 |
| Grain | Fawcett - Pale Crystal | 0.375 kg (6.4%) | 72.8 % | 90 |
| Grain | Caraaroma | 0.125 kg (2.1%) | 78 % | 400 |
| Sugar | Cukier kandyzowany biały | 0.5 kg (8.5%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |
| Boil | East Kent Goldings | 30 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Curacao | 20 g | Boil | 10 min |