

Saison

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **8.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (53.2%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (21.3%) | 79 % | 10 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (10.6%) | 80 % | 6 |
| Grain | słód jęczmienny zakwaszający weyermann | 0.1 kg (2.1%) | 80 % | 4 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.2 kg (4.3%) | 70 % | 40 |
| Sugar | Candi Sugar, Amber | 0.2 kg (4.3%) | 100 % | 148 |
| Grain | Karmelowy Czerwony | 0.2 kg (4.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Perle | 20 g | 10 min | 7 % |

Yeasts

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