

Saison II

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **10.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.8 kg (62.1%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (17.2%) | 85 % | 4 |
| Grain | Caraamber | 0.25 kg (8.6%) | 75 % | 59 |
| Grain | Caraaroma | 0.1 kg (3.4%) | 78 % | 400 |
| Grain | Carahell | 0.25 kg (8.6%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 20 g | 30 min | 8 % |
| Boil | Premiant | 10 g | 5 min | 8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|---------------------|------|------|--------|
| Water Agent | Kwas mlekowy | 2 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 2 g | Mash | 60 min |
| Flavor | Skórka z pomarańczy | 10 g | Boil | 5 min |