

Saison III

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **85.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilzneński | 1.5 kg (65.2%) | 80 % | 4 |
| Grain | Weyermann - Wiedeński | 0.4 kg (17.4%) | 80 % | 9 |
| Grain | Weyermann - Carapils | 0.2 kg (8.7%) | 75 % | 5 |
| Grain | Płatki pszeniczne błyskawiczne | 0.2 kg (8.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | PL lunga | 10 g | 60 min | 12.5 % |
| Boil | PL lunga | 15 g | 5 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM21 Odkrycie sezonu III | Ale | Slant | 80 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka gorzkiej pomarańczy | 20 g | Boil | 5 min |