

## Saison IV

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.6**
- 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 **16.8 liter(s)**

### Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale         | 1.5 kg (55.6%) | 80 %  | 6   |
| Grain | Weyermann - Pszeniczny jasny | 0.4 kg (14.8%) | 82 %  | 5   |
| Grain | Weyermann - Wiedeński        | 0.4 kg (14.8%) | 80 %  | 9   |
| Grain | Płatki owsiane błyskawiczne  | 0.4 kg (14.8%) | 75 %  | 3   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | PL Oktawia | 20 g   | 60 min | 7.8 %      |
| Boil    | USA Citra  | 30 g   | 0 min  | 14.2 %     |

### Yeasts

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

### Extras

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

|       |                                    |      |      |       |
|-------|------------------------------------|------|------|-------|
| Spice | Skórka gorzkiej pomarańczy Curacao | 20 g | Boil | 5 min |
|-------|------------------------------------|------|------|-------|