

# Saison Sumikkowy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **8.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (70.1%)	81 %	4
Grain	Monachijski	0.6 kg (10.3%)	80 %	16
Grain	Pszeniczny	0.8 kg (13.7%)	85 %	4
Grain	Carahell	0.15 kg (2.6%)	77 %	26
Grain	Caraamber	0.1 kg (1.7%)	75 %	59
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	6.8 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale be 134	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min