

sasion

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **68 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **73.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (37.4%) | 80 % | 4 |
| Grain | Pszeniczny | 4 kg (18.7%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 6 kg (28%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 2 kg (9.3%) | 75 % | 30 |
| Sugar | glukoza | 1.4 kg (6.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | marynka | 120 g | 60 min | 6.5 % |
| Boil | Lomik | 80 g | 15 min | 4 % |
| Boil | halertau ariana | 16 g | 15 min | 11.7 % |
| Aroma (end of boil) | Lomik | 90 g | 0 min | 4 % |
| Aroma (end of boil) | halertau ariana | 38 g | 0 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1800 ml | Fermentum Mobile |