

Sezon letni

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | MEP@Lager | 3 kg (57.1%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (19%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.5%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.8%) | 75 % | 30 |
| Grain | Abbey Malt Weyermann | 0.25 kg (4.8%) | 75 % | 45 |
| Sugar | Dememera Sugar | 0.25 kg (4.8%) | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Citra | 20 g | 3 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|-------|--------|---------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Slant | 150 ml | Gozdawa |
|--|-----|-------|--------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 15 min |