

## sezon mordo

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **9.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 300 | 0.25 kg (4.5%) | 70 %  | 299 |
| Grain | Pilzneński          | 3 kg (54.5%)   | 81 %  | 4   |
| Grain | Pszeniczny          | 1 kg (18.2%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.25 kg (4.5%) | 75 %  | 30  |
| Grain | Strzegom Wiedeński  | 1 kg (18.2%)   | 79 %  | 10  |

### Hops

| Use for | Name                          | Amount | Time   | Alpha acid |
|---------|-------------------------------|--------|--------|------------|
| Boil    | wolf                          | 10 g   | 60 min | 11.1 %     |
| Boil    | wolf                          | 15 g   | 30 min | 11.1 %     |
| Boil    | kandyzowana skórka pomarańczy | 40 g   | 15 min | 1 %        |

kup tą skórkę!

### Yeasts

| Name                                  | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale  | Dry  | 10 g   | Gozdawa    |