

Sezon na Jerzyka

- Gravity **14.5 BLG**
- ABV ---
- IBU **42**
- SRM **8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Bursztynowy | 0.5 kg (7.7%) | 70 % | 70 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.7%) | 75 % | 30 |
| Grain | Żytni | 0.5 kg (7.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 70 min | 8.5 % |
| Boil | Cascade | 20 g | 70 min | 7.7 % |
| Boil | Centennial | 15 g | 20 min | 8.5 % |
| Boil | Cascade | 15 g | 10 min | 7.7 % |
| Boil | Cascade | 15 g | 0 min | 7.7 % |
| Boil | Centennial | 15 g | 0 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|-------------|
| Wyeast 3711 French Saison | Ale | Liquid | 125 ml | Wyeast Labs |