

# SEZONOWIEC

- Gravity **13.3 BLG**
- ABV ---
- IBU **31**
- SRM **7.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (55.6%)	80 %	4
Grain	Pale Ale	0.8 kg (14.8%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (9.3%)	80 %	6
Sugar	Glukoza	0.3 kg (5.6%)	--- %	---
Grain	Płatki Owsiane	0.5 kg (9.3%)	--- %	---
Grain	Caramunich Malt	0.3 kg (5.6%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	5 g	30 min	11 %
Boil	Styrian Cardinal	20 g	5 min	6.1 %
Boil	Styrian Cardinal	20 g	0 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
French Saison M29	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Glukoza	300 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min
Flavor	Skórka Pomarańczy słodkiej	20 g	Boil	0 min