

# Złoty Sezon 10 hl

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **5.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **940 liter(s)**
- Trub loss **5 %**
- Size with trub loss **987 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **1243.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **827.6 liter(s)**
- Total mash volume **1103.5 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **827.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **691.5 liter(s)** of **76C** water or to achieve **1243.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	170 kg (57.5%)	80 %	4
Grain	Strzegom Monachijski typ I	50 kg (16.9%)	79 %	16
Grain	Strzegom Pszeniczny	50 kg (16.9%)	81 %	6
Grain	Weyermann - Acidulated Malt	5.88 kg (2%)	80 %	6
Sugar	Glukoza	20 kg (6.8%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	1645 g	50 min	15.3 %
Boil	Sybilla	705 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	517 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	235 g	Boil	10 min
Spice	Curacao	1175 g	Boil	10 min