

#15 Saison

- Gravity **12.1 BLG**
- ABV ---
- IBU **21**
- SRM **6.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.75 kg (88.2%)	80 %	4
Grain	Pszenica niesłodowana	0.15 kg (3.5%)	75 %	3
Grain	Strzegom Pszeniczny	0.15 kg (3.5%)	81 %	6
Grain	Strzegom Karmel 150	0.2 kg (4.7%)	75 %	140

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	30 min	2 %
Boil	Saaz (Czech Republic)	25 g	2 min	2 %
Boil	Kent Goldings	25 g	60 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile
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