

Belgian Saison (poznanski)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.9 kg (58.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (15.4%) | 79 % | 22 |
| Grain | Weyermann pszeniczny jasny | 0.55 kg (16.9%) | 80 % | 6 |
| Grain | Castle Pale Ale | 0.3 kg (9.2%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 6.6 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|----------|
| Spice | Ogórek | 2 g | Secondary | 4 day(s) |

| | | | | |
|-------|----------|------|-----------|----------|
| Spice | jałowiec | 20 g | Secondary | 4 day(s) |
|-------|----------|------|-----------|----------|