

Kaczy sezon

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **9.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **14 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Słód pilzneński | 2.03 kg (57.4%) | 80 % | 3.8 |
| Grain | Słód wiedeński | 0.6 kg (17%) | 79 % | 6.2 |
| Grain | Słód pszeniczny | 0.52 kg (14.9%) | 82 % | 4.7 |
| Grain | Słód Carahell | 0.15 kg (4.3%) | 74 % | 25 |
| Grain | Słód Caraaroma | 0.15 kg (4.3%) | 74 % | 400 |
| Grain | Słód zakwaszający | 0.08 kg (2.1%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Marynka (PL) | 22.5 g | 60 min | 8.8 % |
| Boil | Żatecki | 15 g | 20 min | 4 % |
| Boil | Żatecki | 7.5 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 750 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 15 g | Boil | 20 min |
| Other | Glukoza | 225 g | Boil | 5 min |