

Mint saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.1%)	81 %	4
Grain	Żytni	1 kg (17.7%)	85 %	8
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (4.4%)	80 %	6
Grain	Abbey Castle	0.2 kg (3.5%)	80 %	45
Grain	pale cookie	0.2 kg (3.5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Enigma (AUS)	50 g	1 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	mięta syryjska	30 g	Boil	1 min
Flavor	mięta syryjska	50 g	Secondary	5 day(s)
Other	łuska ryżowa	250 g	Mash	10 min