

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 |