

# OTWARCIE SAISONU

- Gravity **14.4 BLG**
- ABV ---
- IBU **34**
- SRM **6.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **71C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Weyermann - Pale Ale Malt	0.5 kg (9.1%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (9.1%)	80 %	6
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Carahell	0.2 kg (3.6%)	77 %	26
Sugar	Candi Sugar, Clear	0.3 kg (5.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Boil	Saaz (Czech Republic)	25 g	40 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Saison	Ale	Liquid	0.5 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Flavor	Skórki cytryny	20 g	Boil	5 min
Spice	Kolendra	20 g	Boil	1 min