

## PZ Saison

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- Gravity **14.5 BLG**
- ABV ---
- IBU **26**
- SRM **7.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (61.7%)	80 %	7
Grain	Pszeniczny	2.5 kg (30.9%)	85 %	4
Grain	Oats, Flaked	0.3 kg (3.7%)	80 %	2
Grain	Karmelowy Czerwony	0.15 kg (1.9%)	75 %	59
Grain	Caramel/Crystal Malt - 20L	0.15 kg (1.9%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	10 g	Boil	10 min
Flavor	Skórka cytryny	10 g	Boil	10 min