

Saison#1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **6.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale / Pilz Crisp	3.8 kg (69.1%)	81 %	5
Grain	Viking Vienna Malt	0.5 kg (9.1%)	79 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (9.1%)	80 %	20
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5
Grain	Viking Karmel 150	0.2 kg (3.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	6.1 %
Boil	Fuggles	40 g	15 min	5.9 %
Aroma (end of boil)	Styrian Golding	40 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min