

# Saison

- Gravity **14.1 BLG**
- ABV ---
- IBU **29**
- SRM **7.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Acid Malt	0.7 kg (7.3%)	58.7 %	6
Grain	Pilznieński	7 kg (72.9%)	81 %	4
Grain	Strzegom Karmel 150	0.4 kg (4.2%)	75 %	150
Grain	Pszeniczny	1.5 kg (15.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	11 %
Boil	lunga	25 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	2500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	skórka pomarańczy	3 g	Boil	5 min
Spice	skórka limonki	2 g	Boil	5 min

### Notes

- Dodano na ostatnie 5 minut gotowania skórkę z 3 pomarańczy i 2 limonek  
*Aug 24, 2015, 1:30 PM*