

## Saison

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **4.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (65.1%)	81 %	4
Grain	Monachijski	0.7 kg (16.3%)	80 %	16
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	20 g	60 min	8 %
Boil	Strisselspalt	15 g	15 min	4 %
Boil	Strisselspalt	15 g	5 min	4 %
Boil	Huell Melon	10 g	10 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany	400 g	Boil	5 min
Flavor	Skórki pomarańczy	20 g	Boil	10 min