

saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **5.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Grain	Viking malt golden ale	1 kg (15.9%)	80 %	13
Grain	Abbey Castle	0.3 kg (4.8%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 21	Ale	Liquid	25 ml	Fermentum mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Pomarańcza skórka	20 g	Boil	5 min
Flavor	Ananas	1200 g	Secondary	5 day(s)

Flavor	Jakieś cuś	1000 g	Secondary	5 day(s)
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