

## Saison #19

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	malteurop Pilzneński	3 kg (56.6%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Adjunct	Pszenica niestodowana	1 kg (18.9%)	75 %	3
Grain	weyermann Carahell	0.2 kg (3.8%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	Marynka	25 g	25 min	10 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	300 ml	Fermentum Mobile