

## Saison 30!

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **6**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **64 C**, Time **600 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **600 min** at **64C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Pszeniczny	1.5 kg (28.8%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	Caramunich® typ I	0.2 kg (3.8%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	64 min	11 %
Aroma (end of boil)	lunga	23 g	15 min	11 %
Aroma (end of boil)	lunga	22 g	5 min	11 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	20 g	Boil	5 min