

Saison

- Gravity **14 BLG**
- ABV ---
- IBU **26**
- SRM **3.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (73.2%)	81 %	4
Grain	Weyermann - Vienna Malt	0.5 kg (12.2%)	81 %	8
Adjunct	Pszenica niestodowana	0.5 kg (12.2%)	75 %	3
Grain	Weyermann - Acidulated Malt	0.1 kg (2.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	hallertauer mittelfruh	10 g	20 min	3 %
Boil	hallertauer mittelfruh	10 g	5 min	3 %
Boil	hallertauer mittelfruh	10 g	0 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	skórka z pomarańczy	15 g	Boil	5 min