

Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **11.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50.8%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (16.9%)	81 %	6
Grain	Carahell	0.3 kg (5.1%)	77 %	26
Grain	Caraaroma	0.3 kg (5.1%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6
Sugar	cukier	0.2 kg (3.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt Select	15 g	60 min	4.7 %
Aroma (end of boil)	Sterling	50 g	15 min	7.8 %
Dry Hop	Pacifica (NZ)	20 g	7 day(s)	4.8 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Liquid	200 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	skórka Curaçao	20 g	Boil	15 min