

## Saison #7

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilzneński           | 2.7 kg (57.4%) | 80 %  | 4   |
| Grain | Viking Wiedeński            | 1 kg (21.3%)   | 79 %  | 8.5 |
| Grain | Viking Przeniczny           | 0.7 kg (14.9%) | 81 %  | 5   |
| Grain | Carahell                    | 0.2 kg (4.3%)  | 77 %  | 26  |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.1%)  | 80 %  | 6   |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Marynka         | 20 g   | 60 min | 10 %       |
| Boil                | Styrian Golding | 20 g   | 15 min | 3.6 %      |
| Aroma (end of boil) | Sterling        | 20 g   | 0 min  | 7.8 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Flavor | curacao   | 20 g   | Boil    | 15 min |
| Fining | whirlfloc | 0.5 g  | Boil    | 10 min |