

# Saison

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński                  | 3 kg (57.7%)  | 81 %  | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (19.2%)  | 79 %  | 10  |
| Grain | Pszeniczny                  | 1 kg (19.2%)  | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.2 kg (3.8%) | 79 %  | 22  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 65 min | 6.2 %      |
| Boil    | East Kent Goldings | 15 g   | 20 min | 5.5 %      |
| Boil    | East Kent Goldings | 5 g    | 5 min  | 5.5 %      |

## Yeasts

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

## Extras

| Type   | Name                  | Amount | Use for | Time   |
|--------|-----------------------|--------|---------|--------|
| Spice  | curacao               | 20 g   | Boil    | 20 min |
| Flavor | skórka z 2 pomarańczy | 20 g   | Boil    | 10 min |

## Notes

- Początkowo miało być 20 l piwa. Po przelaniu do fermentora wychodzi na ok 17-18(straty z gotowania?). Do zacierania użyto 15 l wody, na wystudzenie kolejne 12l. Drożdże miesiąc po terminie dodane bez startera w temp. ok 17'C. (chmiel w szyszkach+ dodatki bez siatki muślinowej). BLG Brzeczki powyżej oczekiwanego ok 16,5. Mierzone przed gotowaniem i w temp. 20'C.  
*Feb 25, 2018, 11:35 AM*