

# Saison Cha

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **4.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	9 %
Boil	Mosaic	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	Zielona herbata jonjak	50 g	Boil	1 min