

## Saison II

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **10.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.6 kg (58.1%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.1%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (16.1%)	81 %	6
Grain	Carahell	0.4 kg (6.5%)	77 %	26
Grain	Caraaroma	0.2 kg (3.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile
Starter 1.5 l 10 Blg				