

Saison III

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **85.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilzneński	1.5 kg (65.2%)	80 %	4
Grain	Weyermann - Wiedeński	0.4 kg (17.4%)	80 %	9
Grain	Weyermann - Carapils	0.2 kg (8.7%)	75 %	5
Grain	Płatki pszeniczne błyskawiczne	0.2 kg (8.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL lunga	10 g	60 min	12.5 %
Boil	PL lunga	15 g	5 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu III	Ale	Slant	80 ml	---

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
Spice	Skórka gorzkiej pomarańczy	20 g	Boil	5 min