

# Saison Weselny

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **11.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **42.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.436 kg (54.4%)	81 %	4
Grain	Strzegom Wiedeński	1.29 kg (15.8%)	79 %	10
Grain	Pszeniczny	1.13 kg (13.9%)	85 %	4
Grain	Carahell	0.32 kg (3.9%)	77 %	26
Grain	Caraaroma	0.32 kg (3.9%)	78 %	400
Grain	Acid Malt	0.16 kg (2%)	58.7 %	6
Sugar	Candi Sugar, Clear	0.5 kg (6.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1500 ml	Fermentum Mobile