

# Sejson

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | MEP LAGER               | 4 kg (73.4%)   | 78 %  | 3.5 |
| Grain | Płatki owsiane          | 0.6 kg (11%)   | 85 %  | 3   |
| Grain | Płatki pszeniczne       | 0.6 kg (11%)   | 85 %  | 3   |
| Grain | Weyermann - Vienna Malt | 0.25 kg (4.6%) | 81 %  | 8   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Galaxy        | 10 g   | 10 min   | 13.5 %     |
| Boil                | Nelson Sauvín | 10 g   | 10 min   | 11.4 %     |
| Aroma (end of boil) | Nelson Sauvín | 20 g   | 5 min    | 11.4 %     |
| Whirlpool           | Galaxy        | 20 g   | 20 min   | 13.5 %     |
| Whirlpool           | Nelson Sauvín | 20 g   | 20 min   | 11.4 %     |
| Dry Hop             | Galaxy        | 20 g   | 3 day(s) | 13.5 %     |
| Dry Hop             | Nelson Sauvín | 30 g   | 3 day(s) | 11.4 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 150 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

### Extras

| Type        | Name               | Amount | Use for | Time  |
|-------------|--------------------|--------|---------|-------|
| Water Agent | Pożywka do drożdży | 3 g    | Boil    | 0 min |