

Session Saison

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **5.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **7 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (70%)	81 %	4
Grain	Abbey Castle	0.2 kg (10%)	80 %	45
Grain	Wheat, Flaked	0.2 kg (10%)	77 %	4
Grain	Amber Simpsons	0.2 kg (10%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	25 min	10.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	40 ml	Fermentum Mobile