# Sezą

- Gravity 14.7 BLG
- ABV **6.1** %
- IBU **24**
- SRM 10.7
- Style Saison

### **Batch size**

- Expected quantity of finished beer 25 liter(s)
- Trub loss 5 %
- Size with trub loss 26.8 liter(s)
- · Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 30.8 liter(s)

### **Mash information**

- Mash efficiency 77 %
- Liquor-to-grist ratio 3.25 liter(s) / kg
- Mash size 22.8 liter(s)
- Total mash volume 29.8 liter(s)

### **Steps**

- Temp **60 C**, Time **10 min** Temp **65 C**, Time **30 min** Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up 22.8 liter(s) of strike water to 66.1C
- Add grains
- Keep mash 10 min at 60C
- Keep mash 30 min at 65C
- Keep mash 10 min at 72C
- Keep mash 5 min at 78C
- Sparge using 15 liter(s) of 76C water or to achieve 30.8 liter(s) of wort

### **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg <i>(28.6%)</i>	82 %	4
Grain	Cara Gold	1 kg <i>(14.3%)</i>	75 %	120
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	10 g	60 min	13.5 %
Boil	Callista	7 g	60 min	3.9 %
Boil	Pekko	10 g	30 min	13.5 %
Boil	Callista	7 g	30 min	3.9 %
Boil	Pekko	10 g	0 min	13.5 %
Boil	Callista	10 g	0 min	3.9 %
Boil	Palisade	10 g	0 min	6.2 %

### **Yeasts**

Name Type	Form	Amount	Laboratory
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Mangrove jack's Ale Dry 12.5 g Mangrove jack's M29 French Saison	Mangrove Jack's M29 French Saison	Ale	Dry	12.5 g	Mangrove Jack's
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## **Extras**

Туре	Name	Amount	Use for	Time
Herb	rozmaryn	6.25 g	Secondary	7 day(s)