

Seza

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **9.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6
Sugar	Glukoza	0.3 kg (5.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	65 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min
Other	Glukoza	300 g	Boil	5 min