

# Sezon Janusza

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.7**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 3.5 kg (70%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 %  | 10  |
| Grain | Płatki owsiane     | 0.5 kg (10%) | 85 %  | 3   |
| Grain | Wheat, Torrified   | 0.5 kg (10%) | 79 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 20 g   | 60 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 25 g   | 10 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 100 ml | Fermentum Mobile |