

# 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