

# Sezon na Jerzyka

- Gravity **14.5 BLG**
- ABV ---
- IBU **42**
- SRM **8**
- 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Bursztynowy	0.5 kg (7.7%)	70 %	70
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30
Grain	Żytni	0.5 kg (7.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	70 min	8.5 %
Boil	Cascade	20 g	70 min	7.7 %
Boil	Centennial	15 g	20 min	8.5 %
Boil	Cascade	15 g	10 min	7.7 %
Boil	Cascade	15 g	0 min	7.7 %
Boil	Centennial	15 g	0 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3711 French Saison	Ale	Liquid	125 ml	Wyeast Labs