

Sezon na Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Pilzneński | 3 kg (56.6%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (18.9%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (5.7%) | 80 % | 6 |
| Sugar | Candi Sugar, Clear | 0.5 kg (9.4%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Golding | 10 g | 45 min | 6.2 % |
| Boil | Lublin (Lubelski) | 20 g | 55 min | 4 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 13.2 % |
| Boil | Hallertau Blanc | 15 g | 60 min | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--|--------|---------|--------|
| Spice | currao | 30 g | Boil | 10 min |
| Spice | Skórka świeża z cytryn 3szt | 100 g | Boil | 10 min |
| Spice | Skórka z 3 świeżych pomarańczy | 120 g | Boil | 10 min |
| Spice | Skórka z suszonych czerwonych grejfrutow | 20 g | Boil | 10 min |