

# Sezon narciarski

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (86.2%)	81 %	4
Grain	Weyermann - Carapils	0.15 kg (5.2%)	78 %	4
Grain	Strzegom Wiedeński	0.25 kg (8.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	7.5 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra indyjska	5 g	Boil	5 min