

Sezon Poleski

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **14.9 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.55 kg (76.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.5%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (5.4%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.05 kg (1.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 12 g | 60 min | 6.8 % |
| Whirlpool | Sybilla | 70 g | 80 min | 3.5 % |
| Dry Hop | Sybilla | 30 g | 3 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | Pędy sosny | 200 g | Boil | 10 min |