

## Sezonowe

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **17**
- SRM **4.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (56.1%)	82 %	4
Grain	Viking Wheat Malt	1 kg (18.7%)	83 %	5
Grain	Weyermann - Vienna Malt	1 kg (18.7%)	81 %	8
Grain	Strzegom Karmel 30	0.25 kg (4.7%)	75 %	30
Sugar	Cukier	0.1 kg (1.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	5.8 %
Boil	Lublin (Lubelski)	20 g	5 min	5.8 %
Boil	Tomyski	25 g	15 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	10 ml	Fermentum Mobile

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min