

## Wariacja sezonowa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **9.4**
- 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 **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.358 kg (6.8%)	75 %	30
Grain	Strzegom Monachijski typ II	0.258 kg (4.9%)	79 %	22
Grain	Biscuit Malt	0.1 kg (1.9%)	79 %	45
Grain	Strzegom Pilzneński	4 kg (76%)	80 %	4
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6
Sugar	Kandyż	0.1 kg (1.9%)	100 %	1
Grain	Strzegom Barwiący	0.05 kg (0.9%)	68 %	1450

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM25 Klasztorna medytacja	Ale	Liquid	40 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Curacao	20 g	Boil	10 min