

## #XX Saison

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**

### Mash step by step

- Heat up **7.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (74.3%)   | 81 %  | 4   |
| Grain | Wiedeński  | 0.27 kg (10%)  | 79 %  | 10  |
| Grain | Pszeniczny | 0.27 kg (10%)  | 85 %  | 4   |
| Sugar | Cukier     | 0.15 kg (5.6%) | 100 % | 2   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Fuggles | 28 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Fuggles | 28 g   | 0 min  | 4.5 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| B56 Rustic           | Ale  | Liquid | 100 ml | Imperial Yeast   |
| FM21 Odkrycie sezonu | Ale  | Liquid | 100 ml | Fermentum Mobile |