

Wiosenny Sezaq

- Gravity **13.4 BLG**
- ABV ---
- IBU **48**
- SRM **6.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.8 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (54.1%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (18%)	79 %	16
Grain	Pszeniczny	2.6 kg (23.4%)	85 %	4
Grain	Zakwaszający	0.2 kg (1.8%)	75 %	5
Grain	Weyermann - Carabelge	0.3 kg (2.7%)	30 %	33

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	100 g	35 min	6.7 %
Boil	Sybilla	100 g	80 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Other	glukoza	1000 g	Boil	80 min