

Saison 2.0

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (73.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.55 kg (9.4%)	79 %	16
Grain	Fawcett - Pale Crystal	0.375 kg (6.4%)	72.8 %	90
Grain	Caraaroma	0.125 kg (2.1%)	78 %	400
Sugar	Cukier kandyzowany biały	0.5 kg (8.5%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Boil	East Kent Goldings	30 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	10 min