

## sajson 3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **7.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **6 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.2 kg (61.1%)  | 82 %  | 4   |
| Grain | Strzegom Wiedeński  | 2 kg (29.1%)    | 79 %  | 10  |
| Grain | Caramunich® typ I   | 0.5 kg (7.3%)   | 73 %  | 80  |
| Sugar | cukier              | 0.177 kg (2.6%) | 100 % | 2   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Hallertau Tradition   | 40 g   | 60 min | 5 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 5 min  | 3.4 %      |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory |
|----------------------|------|--------|---------|------------|
| FM702 prace sezonowe | Ale  | Liquid | 1500 ml | ---        |

### Extras

| Type  | Name | Amount | Use for | Time  |
|-------|------|--------|---------|-------|
| Spice | anyż | 5 g    | Boil    | 5 min |

|             |                   |      |      |       |
|-------------|-------------------|------|------|-------|
| Spice       | skórka pomarańczy | 10 g | Boil | 5 min |
| Water Agent | gips piwowarski   | 5 g  | Mash | 5 min |

## Notes

- cukier po kilku dniach fermentacji  
*Oct 16, 2022, 3:53 PM*