

asasa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.8**
- 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 **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.25 kg (56.5%)	80 %	4
Grain	Płatki owsiane	1 kg (17.4%)	60 %	3
Grain	Pszeniczny	1 kg (17.4%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.3%)	75 %	30
Sugar	cukier biały	0.25 kg (4.3%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	800 ml	Fermentum Mobile