

## Koniec Sezonu

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **8.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (34.5%)	81 %	4
Grain	Żytni	1 kg (13.8%)	85 %	8
Liquid Extract	resztki z DD	0.5 kg (6.9%)	10 %	15
Sugar	sacharoza	0.25 kg (3.4%)	100 %	0
Liquid Extract	sok jabłkowy 3 - 6L	3 kg (41.4%)	10 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile