

## Posezonowe

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **45**
- SRM **13.5**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **62 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (51.9%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (19.2%)	79 %	10
Grain	Strzegom pszeniczny	0.7 kg (13.5%)	81 %	6
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	zakwaszający	0.1 kg (1.9%)	--- %	---
Sugar	glukoza	0.3 kg (5.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	24 g	20 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safbrew T-58	Ale	Dry	11.58 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	300 g	Boil	5 min
Flavor	curacao	20 g	Boil	20 min