

Saison #23

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **5.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (60.2%)	79 %	6
Grain	Strzegom Wiedeński	0.9 kg (19.4%)	79 %	10
Grain	Strzegom Pszeniczny	0.7 kg (15.1%)	81 %	6
Grain	Strzegom Karmel 30	0.25 kg (5.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.1 %
Boil	Mosaic	5 g	60 min	12.4 %
Boil	Simcoe	10 g	15 min	13.1 %
Boil	Mosaic	10 g	15 min	12.4 %
Boil	Simcoe	10 g	5 min	13.1 %
Boil	Mosaic	10 g	5 min	12.4 %
Whirlpool	Simcoe	10 g	0 min	13.1 %
Whirlpool	Mosaic	10 g	0 min	12.4 %
Dry Hop	Simcoe	20 g	5 day(s)	13.1 %
Dry Hop	Mosaic	20 g	5 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	10 min
Flavor	Skórka pomarańczy	100 g	Boil	10 min