

Saison

- Gravity **13.6 BLG**
- ABV ---
- IBU **24**
- SRM **7.2**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (76.9%)	81 %	4
Grain	Strzegom Wiedeński	0.7 kg (17.9%)	79 %	10
Grain	Strzegom Karmel 150	0.1 kg (2.6%)	75 %	150
Grain	Płatki pszeniczne	0.1 kg (2.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %
Dry Hop	East Kent Goldings	15 g	7 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	125 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	5 min