

# Saison

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **8.9**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (54.5%)	80 %	4
Grain	Strzegom Wiedeński	0.4 kg (14.5%)	79 %	10
Grain	Pszeniczny	0.6 kg (21.8%)	85 %	4
Grain	Carahell	0.1 kg (3.6%)	77 %	26
Grain	Caraaroma	0.1 kg (3.6%)	78 %	400
Grain	Acid Malt	0.05 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	40 min	15.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Spice	curacao	10 g	Boil	15 min
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