

saison

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński klepiskowy bruntal	4 kg (55.2%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (20.7%)	80 %	5
Grain	Castle malting wheat blanc	1.5 kg (20.7%)	85 %	4
Grain	Strzegom Karmel 150	0.25 kg (3.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	6 %
Boil	East Kent Goldings	25 g	25 min	4.5 %
Boil	East Kent Goldings	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	160 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	SKÓRKA POMARAŃCZY	32 g	Boil	5 min

Notes

- FERMENTACJA 25C
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