

Saison

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **6.5**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (61.1%)	82 %	4
Grain	Viking Munich Malt	1 kg (15.3%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (7.6%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (7.6%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3.1%)	85 %	3
Sugar	Cukier biały	0.2 kg (3.1%)	100 %	1
Grain	Fawcett - Crystal	0.15 kg (2.3%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.5 %
Boil	Puławski	50 g	10 min	8.9 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka Pomarańczy świeża	10 g	Boil	5 min
Spice	Skórka połowy cytryny świeża	5 g	Boil	5 min
Spice	Kardamon 5 ziaren	3 g	Boil	5 min
Water Agent	Gips Piwowarski	4 g	Mash	80 min
Water Agent	Mech Irlandzki	4 g	Boil	10 min