

Saison II

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **4.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilzneński	1.8 kg (60%)	80 %	4
Grain	Weyermann - Wiedeński	0.5 kg (16.7%)	80 %	9
Grain	Weyermann - Carapils	0.3 kg (10%)	75 %	5
Grain	Płatki pszeniczne błyskawiczne	0.2 kg (6.7%)	75 %	3
Grain	Płatki owsiane błyskawiczne	0.2 kg (6.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Sybilla	5 g	60 min	6 %
Boil	PL Sybilla	20 g	15 min	6 %
Aroma (end of boil)	PL Lubelski	25 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM21 Odkrycie sezonu	Ale	Liquid	30 ml	---
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Extras

Type	Name	Amount	Use for	Time
Spice	Skórka gorzkiej pomarańczy	10 g	Boil	5 min