

## Saison IV

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.6**
- 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 **40 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	1.5 kg (55.6%)	80 %	6
Grain	Weyermann - Pszeniczny jasny	0.4 kg (14.8%)	82 %	5
Grain	Weyermann - Wiedeński	0.4 kg (14.8%)	80 %	9
Grain	Płatki owsiane błyskawiczne	0.4 kg (14.8%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL Oktawia	20 g	60 min	7.8 %
Boil	USA Citra	30 g	0 min	14.2 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
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Spice	Skórka gorzkiej pomarańczy Curacao	20 g	Boil	5 min
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