

Saison Weselny

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **11.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|------------------|--------|-----|
| Grain | Pilzneński | 4.436 kg (54.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.29 kg (15.8%) | 79 % | 10 |
| Grain | Pszeniczny | 1.13 kg (13.9%) | 85 % | 4 |
| Grain | Carahell | 0.32 kg (3.9%) | 77 % | 26 |
| Grain | Caraaroma | 0.32 kg (3.9%) | 78 % | 400 |
| Grain | Acid Malt | 0.16 kg (2%) | 58.7 % | 6 |
| Sugar | Candi Sugar, Clear | 0.5 kg (6.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1500 ml | Fermentum Mobile |