

Saison wheat

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **4.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (33.3%)	80 %	7
Grain	Monachijski	1 kg (22.2%)	80 %	16
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki owsiane	1 kg (22.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	40 min	6 %
Boil	Sybilla	25 g	15 min	6 %
Whirlpool	Lublin (Lubelski)	100 g	5 min	4 %
Whirlpool	Oktawia	100 g	5 min	7.1 %

Yeasts

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