

SEZA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **69 C**, Time **45 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **69C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Abbey Malt Weyermann | 0.25 kg (4%) | 75 % | 45 |
| Grain | Weyermann - Vienna Malt | 0.25 kg (4%) | 81 % | 8 |
| Grain | Płatki owsiane | 0.6 kg (9.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (9.7%) | 85 % | 3 |
| Grain | Pilzneński | 4.5 kg (72.6%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Motueka | 25 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------|------|------|-------|
| Flavor | Kaffir | 10 g | Boil | 5 min |
|--------|--------|------|------|-------|