

Sezon letni 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **12.3**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (42.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (21.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (21.3%) | 79 % | 10 |
| Grain | Carahell | 0.2 kg (4.3%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (4.3%) | 78 % | 400 |
| Sugar | Glukoza | 0.3 kg (6.4%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|---------|-------------|
| OYL-500 | Ale | Liquid | 1000 ml | Omega Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 15 min |