

Sezon letni 3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **10.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (66%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (13.2%) | 85 % | 4 |
| Grain | Carahell | 0.5 kg (9.4%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (3.8%) | 78 % | 400 |
| Grain | Acid Malt | 0.1 kg (1.9%) | 58.7 % | 6 |
| Sugar | Glukoza | 0.3 kg (5.7%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| 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 |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 30 g | Boil | 15 min |

Notes

- https://docs.google.com/document/d/1Sm_NxcropazxFam3eaWA39kpTzY3x78s1TEfk0U7RRY/edit - opis stylu
<http://blog.homebrewing.pl/saison-receptura/> - receptura Dori
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