

## Sezon letni 3

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