

sezon mordo

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **9.9**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 300 | 0.25 kg (4.5%) | 70 % | 299 |
| Grain | Pilzneński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.5%) | 75 % | 30 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------------|--------|--------|------------|
| Boil | wolf | 10 g | 60 min | 11.1 % |
| Boil | wolf | 15 g | 30 min | 11.1 % |
| Boil | kandyzowana skórka pomarańczy | 40 g | 15 min | 1 % |

kup tą skórkę!

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 10 g | Gozdawa |