

## Sezon na Saison

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (56.6%)	81 %	4
Grain	Monachijski	1 kg (18.9%)	80 %	16
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.3 kg (5.7%)	80 %	6
Sugar	Candi Sugar, Clear	0.5 kg (9.4%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	10 g	45 min	6.2 %
Boil	Lublin (Lubelski)	20 g	55 min	4 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Boil	Hallertau Blanc	15 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	currao	30 g	Boil	10 min
Spice	Skórka świeża z cytryn 3szt	100 g	Boil	10 min
Spice	Skórka z 3 świeżych pomarańczy	120 g	Boil	10 min
Spice	Skórka z suszonych czerwonych grejfrutow	20 g	Boil	10 min