

Sezon Zimowy- Saison

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **5.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 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 **78 C**, Time **5 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 **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Wiedeński | 5 kg (90.9%) | 80 % | 9 |
| Grain | Bestmalz Caramel Pils | 0.5 kg (9.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Marynka (Polish Hops) | 20 g | 50 min | 8.4 % |
| Boil | Marynka (Polish Hops) | 30 g | 10 min | 8.4 % |
| Whirlpool | Southern star | 50 g | 5 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |

| | | | | |
|-------|---------------------------------|-----|------|-------|
| Spice | Zest z 1 pomarańczy słodkiej | 5 g | Boil | 2 min |
|-------|---------------------------------|-----|------|-------|