

Sezona na sezon

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **3.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (66.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lubelski | 10 g | 60 min | 13 % |
| Boil | Lublin (Lubelski) | 100 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | skórka pomaranczy | 25 g | Boil | 5 min |
| Spice | skórka cytryny | 25 g | Boil | 5 min |