

W006- Saison - Sezonowe porządki

- Gravity **10 BLG**
- ABV **4.3 %**
- IBU **25.3**
- SRM **6.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.38 liter(s)**
- Total mash volume **13.84 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.38 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------|--------|-----|
| Grain | Słód Pilzneński | 1 kg | 80 % | 9 |
| Grain | Pale Ale (2-row) | 0.5 kg | 80 % | 15 |
| Grain | Pale Malt, Golden Promise (Thomas Fawcett) | 0.5 kg | 82 % | 14 |
| Grain | Słód Heidelberg | 0.5 kg | 80.5 % | 5 |
| Grain | Słód pszeniczny Heidelberg | 0.5 kg | 82 % | 7 |
| Grain | Pszenica | 0.2 kg | 80 % | 9 |
| Grain | Słód Owsiany | 0.2 kg | 78 % | 12 |
| Grain | Słód Zakwaszający | 0.06 kg | 20 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 8 g | 60 min | 8 % |
| Boil | Sybilla | 20 g | 30 min | 6 % |
| Boil | Sybilla | 15 g | 10 min | 6 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------------|------|------|--------|
| Spice | Citron peel | 10 g | Boil | 10 min |
| Spice | Orange Peel, Bitter | 5 g | Boil | 10 min |
| Spice | Orange Peel, Sweet | 5 g | Boil | 10 min |