

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
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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