

#65 Sezonie, otwórz się

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **10.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **19.3 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|--------|-----|
| Grain | Viking Malt Wiedeński | 0.2 kg (5.6%) | 80 % | 9.5 |
| Liquid Extract | Bruntal ekstrakt Pale Ale | 3.4 kg (94.4%) | 70.5 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------------------|--------|----------|------------|
| Boil | Mandarina Bavaria DE 2019 granulát | 10 g | 60 min | 7.7 % |
| Boil | Pacifica NZ 2019 granulát | 10 g | 30 min | 3.6 % |
| Aroma (end of boil) | Mandarina Bavaria DE 2019 granulát | 30 g | 10 min | 7.7 % |
| Aroma (end of boil) | Pacifica NZ 2019 granulát | 25 g | 10 min | 3.6 % |
| Dry Hop | Mandarina Bavaria DE 2019 granulát | 10 g | 5 day(s) | 7.7 % |
| Dry Hop | Pacifica NZ 2019 granulát | 15 g | 5 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Płatki pszenne | 150 g | Mash | 60 min |