

Drugi Sezon

- Gravity **13.1 BLG**
- ABV ---
- IBU **30**
- SRM **11.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (58.8%)	81 %	4
Grain	Strzegom Wiedeński	0.6 kg (11.8%)	79 %	10
Grain	Pszeniczny	1 kg (19.6%)	85 %	4
Grain	Caraaroma	0.15 kg (2.9%)	78 %	400
Grain	Carahell	0.25 kg (4.9%)	77 %	26
Grain	Zakwaszjacy	0.1 kg (2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Boil	Styrian Goldings	20 g	20 min	5.7 %
Boil	Styrian Goldings	10 g	5 min	5.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	20 min
Fining	Mech Irlandzki	5 g	Boil	15 min