

## Oba Saisonsy w jednym saisonie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **5.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

### Steps

- Temp **65 C**, Time **65 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **32.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **80C**
- Sparge using **31.3 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński         | 7 kg (64.9%)   | 80 %   | 4    |
| Grain | Acid Malt                   | 0.8 kg (7.4%)  | 58.7 % | 6    |
| Grain | Żytni                       | 0.4 kg (3.7%)  | 85 %   | 8    |
| Grain | Barley, Flaked              | 0.4 kg (3.7%)  | 70 %   | 4    |
| Grain | orkiszowy                   | 0.4 kg (3.7%)  | 82 %   | 5    |
| Grain | Strzegom Wiedeński          | 0.2 kg (1.9%)  | 79 %   | 10   |
| Grain | Strzegom Monachijski typ II | 0.2 kg (1.9%)  | 79 %   | 22   |
| Grain | Weyermann - Carapils        | 0.55 kg (5.1%) | 78 %   | 4    |
| Grain | Carafa III                  | 0.04 kg (0.4%) | 70 %   | 1034 |
| Grain | Pszeniczny                  | 0.8 kg (7.4%)  | 85 %   | 4    |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 15 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 15 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 15 g   | 20 min | 5.1 %      |
| Boil    | Styrian Golding    | 15 g   | 60 min | 3.6 %      |

|      |                    |      |        |       |
|------|--------------------|------|--------|-------|
| Boil | Styrian Golding    | 15 g | 30 min | 3.6 % |
| Boil | Styrian Golding    | 15 g | 20 min | 3.6 % |
| Boil | East Kent Goldings | 10 g | 10 min | 5.1 % |
| Boil | Styrian Golding    | 10 g | 10 min | 3.6 % |
| Boil | East Kent Goldings | 40 g | 20 min | 5.1 % |
| Boil | Styrian Golding    | 40 g | 20 min | 3.6 % |
| Boil | Marynka            | 30 g | 60 min | 10 %  |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 200 ml | Fermentum Mobile |

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | skórka słodkiej pomarańczy | 20 g   | Boil    | 0 min |
| Spice | curacao                    | 20 g   | Boil    | 0 min |
| Spice | skórka pomelo              | 20 g   | Boil    | 0 min |
| Spice | skórka mandarynki          | 20 g   | Boil    | 0 min |