

Przebój Sezonu

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **5.4**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (50%)	81 %	4
Grain	Monachijski	0.5 kg (16.7%)	80 %	16
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Briess - Pale Ale Malt	0.5 kg (16.7%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	20 g	30 min	7.6 %
Boil	Cascade	20 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	150 ml	Fermentum Mobile