

PZ Saison

- Gravity **14.5 BLG**
- ABV ---
- IBU **26**
- SRM **7.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (61.7%) | 80 % | 7 |
| Grain | Pszeniczny | 2.5 kg (30.9%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (3.7%) | 80 % | 2 |
| Grain | Karmelowy Czerwony | 0.15 kg (1.9%) | 75 % | 59 |
| Grain | Caramel/Crystal Malt - 20L | 0.15 kg (1.9%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Skórka pomarańczy | 10 g | Boil | 10 min |
| Flavor | Skórka cytryny | 10 g | Boil | 10 min |