

## Saison #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.9**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński         | 4 kg (72.7%)  | 81 %  | 4   |
| Grain | Pszeniczny         | 1 kg (18.2%)  | 85 %  | 4   |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 %  | 10  |

### Hops

| Use for | Name | Amount | Time     | Alpha acid |
|---------|------|--------|----------|------------|
| Boil    | Zula | 30 g   | 60 min   | 7 %        |
| Boil    | Zula | 20 g   | 15 min   | 7 %        |
| Dry Hop | Zula | 50 g   | 3 day(s) | 7 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Liquid | 1 ml   | Fermentum Mobile |