

# Sejson

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP LAGER	4 kg (73.4%)	78 %	3.5
Grain	Płatki owsiane	0.6 kg (11%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (11%)	85 %	3
Grain	Weyermann - Vienna Malt	0.25 kg (4.6%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	10 min	13.5 %
Boil	Nelson Sauvín	10 g	10 min	11.4 %
Aroma (end of boil)	Nelson Sauvín	20 g	5 min	11.4 %
Whirlpool	Galaxy	20 g	20 min	13.5 %
Whirlpool	Nelson Sauvín	20 g	20 min	11.4 %
Dry Hop	Galaxy	20 g	3 day(s)	13.5 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11.4 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Water Agent	Pożywka do drożdży	3 g	Boil	0 min