

sezon IV

- Gravity **14.7 BLG**
- ABV ---
- IBU **30**
- SRM **10.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **60 C**, Time **62 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **62 min** at **60C**
- Keep mash **30 min** at **68C**
- Keep mash **5 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (51.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (17.2%) | 85 % | 4 |
| Grain | Carahell | 0.1 kg (3.4%) | 77 % | 26 |
| Grain | Caraaroma | 0.1 kg (3.4%) | 78 % | 400 |
| Grain | Strzegom Wiedeński | 0.5 kg (17.2%) | 79 % | 10 |
| Grain | zakwaszający | 0.1 kg (3.4%) | --- % | 4 |
| Sugar | glukoza | 0.1 kg (3.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 30 min | 10 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 1000 ml | Fermentum Mobile |
|----------------------|-----|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|--------|
| Flavor | skórka pomarańczy (zest) | 10 g | Boil | 15 min |

Notes

- dodatek do wody: chlorek wapnia: 4g na 16L
May 3, 2017, 5:04 PM