

Sezon letni

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **20**
- SRM **12.1**
- Style **Saison**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|--------|-----|
| Grain | Pilzneński | 3 kg (62.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (20.8%) | 85 % | 4 |
| Grain | Carahell | 0.2 kg (4.2%) | 77 % | 26 |
| Grain | Caraaroma | 0.2 kg (4.2%) | 78 % | 400 |
| Grain | Acid Malt | 0.1 kg (2.1%) | 58.7 % | 6 |
| Sugar | Glukoza | 0.3 kg (6.3%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 11 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 2000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Spice | Curacao | 15 g | Boil | 15 min |
| Fining | Whirlfloc | 1.25 g | Boil | 10 min |

Notes

- <http://blog.homebrewing.pl/saison-receptura/>
May 27, 2018, 4:25 PM