

## Sezon letni 3

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **10.8**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount         | Yield  | EBC |
|-------|------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (66%)   | 81 %   | 4   |
| Grain | Pszeniczny | 0.7 kg (13.2%) | 85 %   | 4   |
| Grain | Carahell   | 0.5 kg (9.4%)  | 77 %   | 26  |
| Grain | Caraaroma  | 0.2 kg (3.8%)  | 78 %   | 400 |
| Grain | Acid Malt  | 0.1 kg (1.9%)  | 58.7 % | 6   |
| Sugar | Glukoza    | 0.3 kg (5.7%)  | 100 %  | 1   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 25 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 | 1000 ml | Fermentum Mobile |

### Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 30 g   | Boil    | 15 min |

### Notes

- [https://docs.google.com/document/d/1Sm\\_NxcropazxFam3eaWA39kpTzY3x78s1TEfk0U7RRY/edit](https://docs.google.com/document/d/1Sm_NxcropazxFam3eaWA39kpTzY3x78s1TEfk0U7RRY/edit) - opis stylu  
<http://blog.homebrewing.pl/saison-receptura/> - receptura Dori  
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